PANZANELLA SALAD

Serves 4



INGREDIENTS

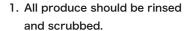
Salad

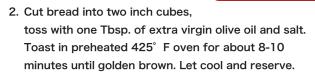
- · 4 slices Baguette
- 3 Tbsp. Extra Virgin Olive Oil
- 1/8 tsp. Kosher Salt
- · 2 Fresh Tomatoes
- · 4 oz. Fresh Mozzarella
- · 1/4 Red Onion
- 1 Garlic Cloves
- · 1 sprig Flat Leaf Parsley
- 1/2 English Cucumber
- · 1 sprig Fresh Basil
- · 1 tsp. Capers

Dressing

- · 1 Tbsp. Red Wine Vinegar
- 1/2 tsp. Dijon Mustard
- · 3 Tbsp. Extra Virgin Olive Oil
- 1/8 tsp. Kosher Salt
- 1/8 tsp. Ground Black Pepper

INSTRUCTIONS





- 1/4 inch dice tomatoes, mozzarella & red onion.
 Julienne cucumber then 1/4 inch dice. Mince garlic
 & chop parsley and basil together.
- In a mixing bowl combine red wine vinegar, Dijon mustard and a little salt and pepper if desired, whisk together. Slowly drizzle in remaining EVOO whisking constantly until all is incorporated.
- Add all ingredients to bowl including the capers and toasted bread, toss to evenly distribute.
- 6. Plate and enjoy. Can garnish with some more fresh herbs if desired.

