

Garden Panzanella Salad

One of our summer harvest salad staples! This Tuscan bread salad quite simply rocks - and grilling the peppers and toasting the bread infuses that great smokiness that screams Summer Barbecue! Great for picnics and parties too - and this salad gets even more flavorful as it sits, making your life even easier!

Serves 4

Dressing

2 garlic cloves, minced

¼ cup Robust EVOO, Cobrançosa or Picual

¼ cup Black Garlic Dark Balsamic

Sea Salt & Pepper to taste

1 loaf crusty bread, sliced into 2 inch cubes, about 6 cups total

¼ cup Robust EVOO, Cobrançosa or Picual

3 cups chopped heirloom tomatoes

2 cups chopped cucumber

1 red onion, roughly chopped

1 bell pepper, seeded and roughly chopped

1 cup torn basil leaves

Preheat oven to 425°F and line a large sheet pan with parchment paper.

For the dressing, whisk together ¼ cup EVOO, balsamic, finely minced garlic, salt, and pepper, and set aside.

In a large bowl, add the cubes of bread and drizzle with the olive oil, tossing to coat well. Spread on the prepared baking sheet and roast in the oven for 5 to 7 minutes, until golden. Remove from the oven and let the bread cool to room temperature.

Place the remaining ingredients to the mixing bowl, and drizzle with half the dressing. Toss to combine. Add the cooled bread cubes and toss again to combine and distribute the dressing evenly.

Divide the salad amongst serving bowls, drizzle with the remaining dressing, and serve immediately.

This salad will store in the fridge overnight, in an airtight container, but is best enjoyed as soon as it's assembled.