

CLASSIC PANZANELLA SALAD

🍴 4 SERVINGS ⌚ 25 MINUTES

INGREDIENTS

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| 3 | cups cubed bread, such as ciabatta or sourdough | ½ | cup fresh mozzarella, cut into bite-size pieces (optional) |
| 2 | large tomatoes, cut into cubes | ½ | cup olive oil |
| 1 | small cucumber, thinly sliced | 2 | garlic cloves, finely chopped |
| 1 | small red onion, thinly sliced | 3 | tablespoons red wine vinegar |
| ½ | ½ cup torn basil leaves | 1 | teaspoon Dijon mustard |
| ¼ | ¼ cup chopped parsley | 1 | tablespoon chopped capers |

SALT TO TASTE

DIRECTIONS

1. Preheat your oven to 425 degrees. Spread the bread cubes on a baking sheet and toss with 2 tablespoons oil and a pinch of salt. Bake until golden brown, about 7 to 10 minutes. Let cool.
2. In a large bowl combine cooled bread, tomatoes, cucumber, red onion, basil, parsley and mozzarella, if using.
3. To make the dressing, combine olive oil, red wine vinegar, Dijon mustard, chopped capers and salt to taste in a small bowl. Mix well.
4. Pour dressing over the bowl with bread mixture and stir to combine.
5. Serve immediately, or let sit for up to 30 minutes to let salad absorb flavor.

FRESH COOKING AT
BITES ESSEX MARKET



QUICK TIPS

- Any sturdy bread such as baguette, ciabatta or Italian bread works well in this salad.
- The longer this salad sits, the more flavorful the bread will absorb.
- Add cooked shredded chicken to this recipe for extra protein.

TAG YOUR RECIPES!

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