



Panzanella Salad (serves 8)

Ingredients:

5 tbsp. Extra-virgin olive oil
1 tbsp. Fresh lemon juice
2 tbsp. Minced garlic
4 cups cubed day-old sourdough bread
3 cups diced, peeled, and seeded tomatoes
½ cup minced yellow onion
½ cup pitted kalamata or nicoise olives
3 tbsp. Freshly grated Parmesan cheese
1/3 cup chopped fresh Italian parsley
½ cup chopped fresh basil
3 tbsp. Red wine vinegar
¼ cup pine nuts, toasted
Freshly ground coarse black pepper
Red pepper flakes (optional)

Directions:

Preheat oven to 375 degrees. Combine 3 tablespoons of the olive oil, lemon juice, and garlic in a mini food processor. Pulse until pureed. Toss cubed bread in the olive oil mixture to coat. Place the bread on a sheet pan. Bake until crisped, 7-10 minutes.

Combine the bread, tomatoes, onion, olives, Parmesan cheese, parsley, and basil in large salad bowl. Toss to mix.

Drizzle on the vinegar and remaining 2 tbsp. olive oil and toss to coat. Sprinkle with pine nuts and season with black pepper and red pepper flakes, if using, to taste.

Serve immediately or the bread will become soggy. (The individual components can all be prepared several hours ahead of time and tossed together at party time.)