

PANZANELLA SALAD

Prep Time: 15-20 mins

Cooking Time: 10 mins

Servings: 2-3



INGREDIENTS

- 3-4 large tomatoes, cubed (1")
- 8 oz ball fresh mozzarella cheese, cubed (0.5")
- Bunch of basil, coarsely chopped
- 1 small loaf bread, cubed (1")
- 2-3 tablespoon balsamic vinegar*
- 3 tablespoon olive oil*

**ingredients that are not provided by the Good Food Bus*

INSTRUCTIONS

1. **Preheat Oven** : Preheat oven to 350.
2. **Prepare Bread and Bake** : Cut up loaf of bread into 1" cubes (bite-sized pieces) and spread out on a baking sheet. Drizzle bread with olive oil and sprinkle with salt. Put in the oven and bake for 10 minutes, tossing with a spatula once or twice, until bread is crunchy like a crouton.
3. **Prepare Tomatoes and Mozzarella** : Cut the tomatoes into 1" cubes (bite-sized pieces) and place in a colander to drain off excess liquid. Cut up the mozzarella into .5" cubes (smaller bite-sized pieces) and sit aside in a mixing bowl. Once tomatoes have drained for a few minutes, place into mixing bowl with mozzarella.
4. **Combine Ingredients** : Combine croutons into the mixing bowl with tomato and mozzarella. Coarsely chop the bunch of basil and add to mixing bowl. Toss contents of mixing bowl with oil and vinegar. (Helpful Hint : It may seem counterintuitive to toss croutons in a liquid, but when eaten fresh, the croutons in the salad still maintain a nice texture.)

> This salad is excellent accompanied with grilled chicken breast or a light piece of fish.

> Cucumbers and red onions make a nice addition.

> A mustard vinaigrette is great on this salad if you have the time to make it.

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