



## Panzanella (Bread Salad)



*Recipe shared by Chef Selena Darrow, Rooted In Inc.*

*Recipe from: Rick Rodgers*



4 servings



15 minutes

### INGREDIENTS

- 3 tablespoons red wine vinegar
- 1 local garlic clove, finely minced
- ¼ cup extra-virgin olive oil
- Salt and freshly ground black pepper
- ½ large round loaf stale, coarse-grained, crusty local bread (about 5 oz.), torn apart
- 1 large local cucumber, seeded and chopped
- 1 pint local grape tomatoes, cut into halves
- 1/2 cup sliced local red onion
- 1/3 cup pitted and sliced black Mediterranean olives
- 1/4 cup packed, torn fresh local basil leaves
- 2 oz local fresh mozzarella, torn into small pieces

### DIRECTIONS

For the Vinaigrette:

1. Whisk vinegar, garlic and oil together; season with salt and pepper. Set aside.

For the Salad:

1. Just before serving, immerse the bread in a large bowl of cold water. Let stand until softened, about 30 seconds and drain. Squeeze the water out, a handful at a time, and crumble bread into a large bowl.
2. Add cucumber, tomatoes, onion, olives, basil and cheese; toss well.
3. Gradually mix in the vinaigrette; season with salt and pepper and serve immediately.



Shop the Farmers' Market on Broadway for the fresh local ingredients to complete this recipe.

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