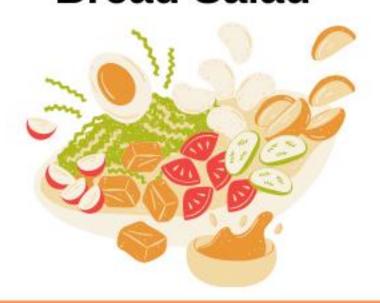


Panzanella or Bread Salad



Prep Time: 15 minutes Makes: 4 servings

INGREDIENTS

- 1 loaf day old whole grain or Italian bread
- 3/4 cup tomatoes
- 1 cucumber
- 1/2 red onion or white onion or scallions, diced
- 1/3 cup pitted Italian olives
- 6oz mozzarella cheese, torn into bitesized pieces
- 4 sprigs thyme or oregano
- 10 sprigs parsley
- 1/4 cup olive oil
- · 2 tablespoons red wine vinegar
- 10 basil leaves for garnish

VARIATIONS

 Try swapping out the ingredients in this recipe with something seasonal and save money too! Such as: beets, brussel sprouts, or cabbage.

DIRECTIONS

- CUT the bread into 1-inch cubes and PLACE into a salad bowl.
- CUT the tomatoes and cucumbers into bite-sized pieces and PLACE in the bowl. DICE the onion and ADD to bowl.
- SLICE the olives in half and ADD.
- ADD the torn up mozzarella cheese
- REMOVE the thyme, oregano and parsley leaves from their stems, CHOP the leaves as well.
- ADD all chopped herbs and TOSS well with clean hands.
- MEASURE the oil and vinegar, ADD and STIR.
- ADD to salad and MIX well.
- TASTE the salad and ADD salt and pepper to desired taste.
- ADD basil leaves and let it sit for at least 30 minutes before serving.



