



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 bite-sized 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.