

Panzanella Salad

Rustic, Italian Bread Salad

Serves 8

Ingredients

6 cups day old Italian bread (torn into bite size pieces)

1/3 cup olive oil

salt and pepper to taste

2 cloves garlic, minced

1/4 cup olive oil

2 T. balsamic vinegar

4 medium ripe tomatoes, seeded and cut into wedges

3/4 cup sliced red onion

1 cucumber, skinned, seeded and cut into large chunks

1/2 cup pitted, halved black olives

1/2 cup pitted, halved green olives

10 basil leaves, shredded

1 cup fresh mozzarella, cut into bite size pieces

Directions

1. Preheat oven to 400 degrees F.

2. In a large bowl, toss bread with 1/3 cup olive oil, salt and pepper and garlic. Lay bread on a baking sheet and toast in the preheated oven until golden, about 5-10 minutes; allow to cool slightly.

3. While the bread is in the oven, whisk together 1/4 cup of olive oil and balsamic vinegar. Gently toss together the bread, tomatoes, onion, cucumber, olives, basil and mozzarella cheese. Toss with the vinaigrette and let stand for 20 minutes before serving.

Serve this salad alongside grilled chicken or steak with a glass of Harmony Chardonnay or Zinfandel.