



TUSCAN Tomato Salad

This is a great salad to make in the summer when the tomatoes are homegrown and ripe. **Tuscan Tomato Salad**, or Panzanella, is a salad made with fresh tomatoes, basil, onions, and homemade croutons using stale bread. The key is to soak up the tomato vinaigrette in every bite of the croutons. This dish can be made as a side dish or the main course; it highlights all the fresh flavors.



PREP TIME: 15 MINUTES COOK TIME: 15 MINUTES
RESTING TIME: 30 MINUTES

INGREDIENTS

- 1/2 a loaf or 12 oz of stale Italian or sour-dough bread (cubed)
- 1 1/2 lbs. of cherry tomatoes (colored tomatoes are good to use as well)
- 3 oz of red onion (large dice)
- 6-8 fresh basil leaves (chopped)
- 1T of kosher salt
- 1T of paprika
- 1T of granulated garlic
- 1/4 cup of extra virgin olive oil

FOR THE VINAIGRETTE

- 1/4 cup of red wine vinegar
- 1/4 cup of extra virgin olive oil
- 2T of Dijon mustard
- Two cloves of garlic (finely minced)
- Salt & Pepper (to taste)

INSTRUCTIONS

1. Clean and cut the cherry tomatoes in half and place them in a bowl. Dice the onion and set aside.
2. Preheat the oven to 350 degrees and adjust the rack to the center position. Toss the bread cubes in 1/4 cup of olive oil, granulated garlic, kosher salt, and paprika in a large mixing bowl. Mix thoroughly until all the cubes are covered. Transfer them to a baking sheet and bake in the oven for about 20 minutes until crisp and light brown. Keep an eye on them; they will burn easily.
3. Add the minced garlic, red wine vinegar, mustard, oil, salt, and pepper in a mixing bowl and whisk together.
4. Combine the cherry tomatoes, red onion, chopped basil, croutons, and vinaigrette. Mixed thoroughly.
5. Once combined, let everything sit for about 30 minutes, mixing it occasionally so the vinaigrette absorbs into the croutons.

