Panzanella Salad

Grocery List

* ½ Loaf Stale Crusty Bread, cut into cubes
* ¾ English Cucumber, seeded and sliced
* 1 Roma Tomato, halved and sliced
* 10-15 Grape Tomatoes
* ½ Red Onion, diced
* Fresh Parsley
* Dried Basil
* Salt / Pepper
* ½ Lemon, zested and juiced
* ¼ C Olive Oil
* 2 Tbsp red Wine Vinegar
* Salt / Pepper

Prep Time: 15 Min



1. In a large mixing bowl, combine the cucumbers, onions, and tomatoes.
2. In a separate bowl, mix together the oil, red wine vinegar, Tsp of Salt and a couple cracks of Black Pepper. Stir and set aside.
3. Add the cubes of crusty bread to the vegetable mixture. Add in a bunch of fresh parsley chopped, about a tsp of dried basil, and a pinch of salt / pepper.
4. Zest your lemon over the salad and squeeze the juice over the entire bowl.
5. Pour your dressing over the salad and gently stir to combine all ingredients.
6. Serve immediately. If you make a bit too much it is still wonderful the next day however the bread may be a bit soggy in some places.