

Panzanella Salad

INGREDIENTS:

1 ½ cups of tomatoes, cut into bite sized pieces
½ tsp. Kosher salt
1 ½ cups of sourdough or French bread cubes (cut into 1 ½" cubes)
3 Tb. Extra virgin olive oil (divided: 1 Tb for bread cubes and 2 Tb for salad dressing)
1 Tb. Onion, minced
½ tsp. garlic
¼ tsp. Dijon mustard
2 tsp. white or red wine vinegar
Freshly ground pepper
2 Tb. Of basil leaves, chiffonaded

DIRECTIONS:

1. Place cut tomatoes in a colander set over a large mixing bowl and season with ½ tsp. Kosher salt. Toss gently with hands to coat. Set aside at room temperature to drain, tossing occasionally, while you toast the bread.
2. Meanwhile, preheat oven to 350°. In a bowl, toss bread cubes with 1 Tb. Of olive oil. Transfer to a rimmed baking sheet lined with parchment paper. Bake on a middle rack until crisp and firm but not brown, about 10-15 minutes. Remove from oven and let cool.
3. Remove colander with tomatoes from bowl which will have a little juice. Add onion, garlic, mustard, and vinegar to the bowl and whisk into the juice. Continue to whisk constantly as you slowly drizzle in the remaining 2 Tb. Of olive oil. Season dressing with salt and pepper.
4. Add toasted bread cubes, tomatoes and basil leaves to the dressing in the large bowl. Toss everything to coat and season with salt and pepper. Let rest for up to 30 minutes before serving if desired.