

PANZANELLA SALAD

YIELD: Serves 6 (2 cups per serving)

Chef Vanessa LaBranche

Panzanella salad has origins of Italy. The base of this salad is stale bread put to good use.

There are lots of variations of this salad with different additions of vegetables. But with this recipe it is kept simple with its ingredients and preparation but provides big flavor. If you want to increase taste and texture, toast the stale bread in olive oil before proceeding with the rest of the ingredients.

Lastly, since the foundation of this recipe is bread, make sure you choose the best such as focaccia, Italian, French or even good quality bagels. Good bread makes such a difference. Enjoy!

INGREDIENTS

- 6 cups of crusty bread (such as French)
- 3 heirloom tomatoes, large diced
- 1 cucumber, peeled, seeded and rough chopped
- 1 cup basil leaves, torn
- ½ cup green onions, thinly sliced
- ½ cup feta cheese, crumbled
- ¼ cup red wine vinegar
- ½ cup olive oil
- Salt and pepper to taste

DIRECTIONS

1. Loosely toss all ingredients together and taste for flavor. Adjust if necessary. This may mean adding some more oil and vinegar if needed. Serve.