

Avocado Panzanella Salad

Ingredients

1 loaf ciabatta - cut into 1-inch cubes (about 5 cups)
3 tablespoons olive oil
1 teaspoon salt
1/4 teaspoon pepper
2 California avocados - stoned, peeled, and chopped
4 cups ripe tomatoes - chopped
3 tablespoons capers - drained
1 small red onion - very thinly sliced
20 basil leaves - chop large leaves; leave small leaves whole.

Dressing:

3 tablespoons red wine vinegar
1/2 cup olive oil
1 teaspoon garlic - finely minced
1/2 teaspoon kosher salt
1/4 teaspoon black pepper



Method

Begin by preheating your oven to 350 degrees F.

Place the cubed ciabatta on a sheet pan. Drizzle the ciabatta with 3 tablespoons olive oil. The sprinkle it with salt and pepper. Mix it together with you hands or a large spoon.

Bake for 15-20 minutes or until golden brown. Stir once during baking. Allow to cool.

In a large bowl, mix together the avocados, tomatoes, capers, red onion, and basil. Add the bread cubes and toss with the dressing. Season with additional salt and pepper if needed to taste.

Ideally, let the panzanella sit for about 20 minutes before serving to allow the flavors to meld.