

Prosciutto, Pancetta & Burrata Panzanella Salad

Ingredients

1 loaf (12 ounces) ciabatta bread, cut into 1-inch pieces

¼ cup plus 2 tablespoons extra virgin olive oil

1 package (4 ounces) Diced Pancetta

2 garlic cloves, minced

¼ cup red wine vinegar

½ teaspoon fine sea salt

¼ teaspoon ground black pepper

2 large beefsteak tomatoes, chopped

1 medium English cucumber, quartered lengthwise and chopped

½ cup thinly sliced red onion

⅓ cup chopped fresh basil

¼ cup chopped fresh parsley

1 package (8 ounces) burrata cheese, drained and torn into 1-inch pieces

1 package (3 ounces) Prosciutto di Parma, torn into 1-inch pieces

Method

1. Preheat oven to 350°. In large bowl, toss bread and 2 tablespoons oil; spread in single layer on rimmed baking pan. Bake bread 20 minutes or until golden brown and toasted.

2. In large skillet, cook pancetta over medium heat 5 minutes or until crisp, stirring occasionally; with slotted spoon, transfer to paper towel-lined plate. Makes about ½ cup.

3. In large bowl, whisk garlic, vinegar, salt, pepper and remaining ¼ cup oil. Add tomatoes, cucumber, onion, basil, parsley and bread; toss. Fold in cheese and prosciutto. Makes about 12 cups.

4. Serve salad sprinkled with pancetta.

