

Panzanella Salad



Servings: 6

2 1/2 pounds tomatoes, cut into bite-sized pieces

2 teaspoons salt

6 cups ciabatta bread, cut into 2-inch cubes

1/2 cup olive oil, plus 2 tablespoons, divided

1 shallot, minced

2 garlic cloves, minced

1/2 teaspoon Dijon mustard

2 tablespoons red wine vinegar

*1/2 cup fresh basil, sliced
salt and pepper*

Place chopped tomatoes into a colander set over a bowl and season with salt. Toss to coat. Set aside at room temperature to drain tossing occasionally. Drain the tomatoes for a minimum of 15 minutes.

In a large bowl toss bread cubes with 2 tablespoons of olive oil. Transfer to a baking tray. Bake in a 350°F oven for 15 minutes until crisp and browned. Remove from oven and let cool.

Remove colander of tomatoes from the bowl with tomato juice.

To the tomato juice add shallot, garlic, Dijon mustard, and red wine vinegar. Whisking consonantly drizzle in 1/2 cup olive oil. Season with salt and pepper.

In a large bowl combine toasted bread, tomatoes and dressing. Add basil and toss everything to coat.

Let rest 30 minutes before serving tossing occasionally until dressing is absorbed by the bread.

Serve

Per Serving (excluding unknown items): 197 Calories; 18g Fat (80.7% calories from fat); 2g Protein; 8g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 782mg Sodium; 5g Total Sugars; 0mcg Vitamin D; 26mg Calcium; 1mg Iron; 466mg Potassium; 49mg Phosphorus. Exchanges: .