

Panzanella Salad

Makes 6 Servings



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 style mustard
2 tablespoons red wine vinegar
1/2 cup basil sliced
salt and pepper to taste

Place the chopped tomatoes into a colander and set over a bowl. Season with salt and 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 the colander of tomatoes from the bowl with the 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 to coat.

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

Serve