

## Crispy Chicken Cutlets with Cherry Tomato Panzanella

### Ingredients

4 medium tomatoes, coarsely chopped or 1 lb. cherry tomatoes  
½ small red onion, thinly sliced  
1 cucumber, diced  
4 large basil leaves torn into pieces  
3 tablespoon capers (rinsed)  
2 cups stale Italian bread (torn into bite sized pieces)  
2 cloves garlic (grated)  
¼ cup chopped Italian parsley  
Salt

### Dressing

½ cup extra virgin olive oil  
¼ cup red wine vinegar  
2 cloves grated garlic  
½ to 1 teaspoon fine sea salt

### Preparation

Cut bread and drizzle with 2 tbsp. olive oil, scatter on baking sheet and bake at 400 for 10 minutes. Cool.

In a small bowl mix onions and 2 tablespoons vinegar, toss. Let sit for 10 minutes.

*Dressing-* whisk together oil, vinegar, garlic and salt.

To a large bowl add tomatoes, cucumbers capers and pickled onion. Add cooled bread. Drizzle with dressing, scatter with herbs and juice from onions. Toss gently. Let salad to sit for 10 minutes so flavors have a chance to meld.

Top prepared cutlets with salad and serve.

**Buon appetito!**