



215-922-1170  
lacucinaatthemarket.com

## **PANZANELLA**

### **Ingredients**

4 medium tomatoes, coarsely chopped  
½ large red onion, coarsely chopped  
1 cucumber, diced  
4 large basil leaves torn into pieces  
3 tablespoon capers (rinsed)  
1 loaf stale Italian bread (cubed into bite sized pieces)

### **Dressing**

¼ cup extra virgin olive oil  
1/8 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.

Prepare dressing- whisk together oil, vinegar, garlic and salt.

To a large bowl add tomatoes, cucumbers, basil. Add cooled bread and drizzle with dressing and toss gently.

Let salad to sit for about 15 minutes so flavors have a chance to meld. Just before serving, add more torn basil and toss again.

**Buon appetito!**

