

The Everyday Kitchen

Tomato & Cucumber Panzanella - serves 6-8

Ingredients

1 lb Bread Loaf, cubed into 1" pieces
2 Cucumbers, seeded and diced
8-10 Roma Tomatoes, seeded and diced
1 Garlic Clove, minced
1/2 Medium Red Onion, diced
1/3 c Fresh Basil, roughly chopped
2 tbsp Fresh Thyme Leaves
1/4 c Olive Oil
3 tbsp Balsamic Vinegar
3 tbsp Lemon Juice
Salt and Pepper

Preheat oven to 350°F. Place the bread cubes on a large baking sheet in a single layer (use more than one baking sheet, if necessary). Bake for about 15 minutes, tossing the bread once or twice along the way, until the bread is golden brown and the edges are crisp. Set bread aside and let cool. In a large bowl, combine the cucumbers, tomatoes, garlic, onion, basil and thyme. In a small bowl, whisk together the olive oil, balsamic vinegar, lemon juice, salt and pepper. Add the bread to the salad and toss. Drizzle with the dressing and toss to combine well. If the salad seems a bit dry, add more olive oil and lemon juice. Cover the bowl and refrigerate for at least an hour before serving. Toss again before serving. Serve chilled.

Nutrition Information: 290 Calories, 9g Fat, 11g Protein, 8g Fiber, 52g Carbohydrates