

# *Idiot's Kitchen Recipe – Panzanella Salad*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com)



## Ingredients:

4-5 big, ripe tomatoes, cubed (about 4 cups)  
1 cucumber, peeled, seeded and chopped  
1 rib of celery, chopped  
¼ cup Calamata olives, chopped (optional)  
1 teaspoon capers, drained (optional)  
¼ cup fresh basil, cut into strips  
1 clove garlic, pressed or minced  
½ teaspoon Dijon mustard  
2 Tablespoons white wine vinegar  
4 Tablespoons olive oil, divided (1 T for the bread and 3 T for the dressing)  
Salt & Pepper  
½ crusty French baguette

Preheat the oven to 400 degrees.

Cut half of a baguette into cubes. Toss with 1 Tablespoon olive oil and a pinch of salt and pepper. Bake at 400 degrees for 8 – 10 minutes until golden brown.

Cut 4 -5 juicy, ripe tomatoes into big cubes. If you want to add more crunch to the salad, add 1 peeled, seeded and chopped cucumber and 1 rib of chopped celery. For a bit more tang, add ¼ cup chopped calamata olives and 1 teaspoon capers (both optional). Add ¼ cup of fresh basil that has been cut into thin strips.

Make a quick vinaigrette by combining 1 clove of pressed or minced garlic, ½ teaspoon Dijon mustard, and 2 Tablespoons of white wine vinegar in a small bowl. Whisk in 3 Tablespoons of good olive oil. Season with a pinch of salt and freshly ground pepper.

Add the toasted bread to a large bowl with the tomatoes and veggies, pour on the vinaigrette, and toss to combine. Let the salad sit at room temperature for 20 minutes for the flavors to combine. Note: if you want the bread to remain crunchy, don't add it to the salad until you are ready to serve.

Makes 4 generous servings.

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