

Ultimate Summer Panzanella Salad

Servings: 1

Active Time: 10 minutes

Total Time: 15 minutes

Ingredients

2 slices of bread (I used an Asiago cheese bread from our local bakery)

3 tablespoons olive oil (I used an herb oil), divided

1 garlic clove, minced/1/4 teaspoon garlic salt/1 teaspoon garlic powder

1/2 pint (approx. 2 small handfuls) of cherry tomatoes

1/3 English cucumber (or 1/2 of a regular cucumber with the seeds removed), chopped

6 Kalamata olives, halved

2 tablespoons white wine vinegar

1/2 cup basil, sliced

1/4 cup mint leaves, sliced

Pinch of sugar

Kosher salt & freshly ground black pepper

You can add all sorts of different vegetables, cheese, and meats to this salad. Whatever you have in your fridge that needs to be used up will generally work.

Directions

Preheat your oven, or toaster oven, to 400 F. Line a cookie sheet, or sheet pan, with aluminum foil. Set aside.

Cut the slices of bread into 1-inch cubes, and arrange them on the aluminum foil-lined tray. Drizzle 1 tablespoon of olive oil over the bread, season with your choice of garlic, pepper, and salt. Omit the additional salt if you're using garlic salt.

Bake the bread cubes for 5 minutes in the preheated oven, until just starting to brown.

Meanwhile, cut the cherry tomatoes lengthwise (pole to pole), then cut each again to create little wedges.

Combine the tomatoes, cucumbers, olives, remaining olive oil, vinegar, herbs, sugar, salt, and pepper in a medium mixing bowl. Taste for seasoning and adjust as needed.

When the bread is toasted, toss the cubes into the tomato-cucumber salad and let sit for 5 minutes. This will allow the bread to soak up some of the dressing.