

Making it delicious
Panzanella

Ingredients

- 2 1/2 lb. ripe tomatoes
- 2 tsp. salt (plus more to taste)
- 3/4 lb. bread cubes (about 6 cups)*
- 10 Tbsp. olive oil
- 2 tsp. minced onion or shallot
- 2 garlic cloves
- 1/2 tsp, Dijon mustard
- 2 Tbsp. vinegar
- 1/4 tsp. ground black pepper
- 1/2 cup basil leaves, chopped

*Cut the bread into 1-inch cubes.
Rustic bread works the best!



Instructions

- Cut the tomatoes into bite-sized pieces. If using cherry tomatoes, cut in half to release the juices.
- Place tomatoes in a colander set over a bowl and season with 2 teaspoons kosher salt. Toss to coat. Set aside at room temperature to drain, tossing occasionally, while you toast the bread. Drain for a minimum of 15 minutes.
- Meanwhile, preheat oven to 350°F and adjust rack to center position.
- In a large bowl, toss bread cubes with 2 tablespoons olive oil. Transfer to a rimmed baking sheet.
- Bake until crisp and firm but not browned, about 15 minutes. Remove from oven and let cool.
- Remove colander with tomatoes from bowl with tomato juice. Place colander with tomatoes in the sink, or set over another bowl.
- Add shallot, garlic, mustard, and vinegar to the bowl with tomato juice. Whisking constantly, drizzle in the remaining 1/2 cup olive oil. Season dressing to taste with salt and pepper.
- Combine toasted bread, tomatoes, and dressing in a large bowl. Add basil leaves. Toss everything to coat and season with salt and pepper. Let rest for 30 minutes before serving, tossing occasionally until the dressing is completely absorbed by the bread.

Recipe adapted from www.seriousseats.com

SERVINGS: 6 | PREP TIME: 30 MIN + 30 MIN rest time