

COLORFUL & REFRESHING SALAD

Tuscan Panzanella

Difficulty Level: Moderate

- ½ lb. ciabatta bread
- 3 tbsp. olive oil

- 1 ea. beef steak tomato, cut in 1" cubes
- 1 cup cherry tomatoes
- 2 ea. cucumbers, cut into half "moons"
- 8 ea. basil leaves, torn
- ¼ cup red onion, julienne
- ¾ cup Olio Limone
- 2 tbsp. red wine vinegar
- ¼ tsp. sea salt
- TT black pepper, freshly cracked

SERVINGS

5-6

PORTION SIZE

8 oz.

DIET FACTORS

VG, V

ALLERGENS

Wheat

For the croutons:

Cut bread into ¾" cubes. Toss with 3 tablespoons of olive oil. Season with salt and pepper. Toast in oven until golden brown and crisp. Reserve.

For the salad:

In a large bowl, combine the tomatoes, cucumbers, onion, basil, and croutons. Drizzle with the red wine vinegar and Olio Limone. Season with salt and pepper. Toss and let sit for five minutes. Transfer to a serving bowl and enjoy!

