



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Panzanella –

**3 tbl. good olive oil
1 small French bread or boule, cut into 1-inch cubes (6 cups)
1 tsp. kosher salt
2 large, ripe tomatoes cut into 1-inch cubes
1 hothouse cucumber, unpeeled, seeded, and sliced ½ inch thick
1 red bell pepper, seeded and cut into 1-inch cubes
1 yellow bell pepper, seeded and cut into 1-inch cubes
½ red onion, cut in half and thinly sliced
20 large basil leaves, coarsely chopped
3 tbl. capers, drained**

For the vinaigrette:

**1 tsp. finely minced garlic
½ tsp. Dijon mustard
3 tbl. Champagne vinegar
½ cup good olive oil
½ tsp. kosher salt
¼ tsp. freshly ground black pepper**

1. Heat the oil in a large sauté pan. Add the bread and salt; cook over low to medium heat, tossing frequently, for 10 minutes, or until nicely browned. Add more oil as needed.

2. For the vinaigrette, whisk all ingredients together.

3. In a large bowl, mix the tomatoes, cucumber, red pepper, yellow pepper, red onion, basil, and capers. Add the bread cubes and toss with the vinaigrette. Season liberally with salt and pepper. Serve, or allow the salad to sit for about half an hour for the flavors to blend.

Credit: Ina Garten