



Insalata di Panzanella Bread Salad

Serves 4 to 6

Ingredients:

- 6 tomatoes, diced
 - 1 t. sea salt
 - 4 green onions, sliced
 - 4 T. extra-virgin olive oil
 - 15 basil leaves, thinly sliced
 - 1 small yellow bell pepper, diced
 - 1 Anaheim pepper, diced
 - 1 small loaf Panzanella bread (couple of days old), cubed
 - 3 T. or more water
 - 1 head Romaine or other lettuce
- Shavings of Parmesan cheese

Method:

In a bowl, place the tomatoes, salt, green onions, olive oil, basil and peppers; let sit for about one hour for the flavors to blend. Put the bread in a bowl, sprinkle with water and then toss with tomatoes. Place the lettuce leaves on a platter and cover with bread salad, top with shavings of Parmesan and serve.

For variation you may add red bell peppers, cucumbers, diced fresh mozzarella and kalamata olives.

Recipe by Iole Agüero, PCC Cooks instructor