

PANZANELLA SALAD

For the Croutons:

6 cups day-old thick bread cut into ½ inch cubes
3 Tbsp. olive oil
1/2 tsp. kosher salt
1/4 tsp. freshly ground black pepper
1/4 tsp. onion powder
1/2 tsp. Italian seasoning blend

For the Vinaigrette dressing:

2 cloves garlic, minced
1/4 cup red wine vinegar
1/2 tsp. Dijon mustard
1/2 tsp. dried oregano
1/2 tsp. kosher salt
1/4 tsp. black pepper
1/2 cup light tasting olive oil

For the Salad:

1 hot house cucumber cut into 1/4" cubes
1 pint cherry tomatoes, halved
1/4 cup finely diced red onion
1/4 cup capers or sliced black olives
8 oz. feta cheese crumbles or shredded parmesan

- 1- To make the croutons, preheat oven to 425. Combine all ingredients, tossing with your hands, and spread out on a sheet pan in single layer. Bake for 10-15 minutes, flipping halfway through, until golden brown and toasty. Cool.
- 2- Mix all the dressing ingredients together in a blender, except the olive oil. Once combined, stream in the oil with blender running until well mixed. Can also use a blender bottle to mix.
- 3- Combine all salad ingredients and toss with vinaigrette dressing and croutons (you may not need to use all the dressing). Let rest for 30 minutes before serving at room temperature.