

# Panzanella

Prep Time: 15minutes mins

Cook Time: 10minutes mins

Total Time: 25minutes mins

Serves 6

This panzanella salad is a delicious summer meal or side dish! My biggest tip for this recipe is to use great tomatoes and great bread. There are only a few ingredients here, so the quality of each one counts.

## Ingredients

- ½ pound ciabatta or sourdough bread, cut into 1-inch cubes
- 1 tablespoon extra-virgin olive oil
- ½ cup thinly sliced red onion
- 1½ pounds tomatoes, sliced into wedges or halved
- ½ English cucumber, sliced into half moons
- 6 ounces fresh mozzarella, torn (optional)
- 1 cup fresh basil leaves, torn, plus more for garnish
- Sea salt

## For the dressing

- ¼ cup extra-virgin olive oil
- 3 tablespoons sherry vinegar or red wine vinegar
- 3 garlic cloves, grated
- ½ teaspoon Dijon mustard
- Heaping ½ teaspoon sea salt
- Freshly ground black pepper

## Instructions

1. Preheat the oven to 350°F and line a baking sheet with parchment paper. Place the bread on the baking sheet, drizzle with the olive oil, and sprinkle with salt. Toss to coat and spread evenly on the sheet. Bake for 7 to 10 minutes, or until crisp around the edges.
2. Make the dressing: In a large bowl, whisk together the olive oil, vinegar, garlic, mustard, salt, and several grinds of pepper.
3. Add the onion, tomatoes, cucumber, and bread to the bowl with the dressing and toss to coat. Add the cheese, if using, and the basil and gently toss. Season to taste and serve with more fresh basil on top.

Source: <https://www.loveandlemons.com/panzanella/>