

THE P•K•P WAY

Panzanella (Italian Bread Salad) with Olives & Feta

Yields 4 servings



Ingredients

30 ounces baguette, Italian, or French bread, cut into 1-inch cubes
6 tablespoons cup olive oil, divided
½ teaspoon salt
2 beefsteak tomatoes, seeded and cut into 1-inch cubes
1 cucumber, peeled, seeded, and cut into 1-inch cubes
2 tablespoons chopped fresh oregano leaves
1 shallot, finely chopped
2 tablespoons Kalamata olives, quartered
3 tablespoons crumbled feta cheese
2 tablespoons red wine vinegar
Salt and pepper to taste

Directions

1. Preheat the oven to 400°F. Place the bread on a rimmed baking sheet and drizzle on 3 tablespoons of olive oil. Toss to coat. Toast in oven for 10 to 12 minutes, until golden and crispy. Let cool.
2. In a large bowl, sprinkle the salt over the tomatoes and let sit for 10 minutes. Transfer to a sieve placed over another large bowl and let drain for 15 minutes. Set aside.
3. In a large bowl, combine the drained tomatoes, cucumber, oregano, shallot, olives, and feta.
4. To the drained tomato juice, whisk in the remaining 3 tablespoons of olive oil, and red wine vinegar. Add salt and pepper to taste.
5. Pour the tomato juice vinaigrette over the salad and stir. Add the toasted bread cubes and toss to coat. Let sit for 10 minutes before serving*.

Notes

*If not serving right away, keep the bread separate until ready to serve. Only add in the bread and toss until 10 minutes before serving.