

Panzanella

Adapted from [Smitten Kitchen](#)

Ingredients

Salad

- 2 tbsp. cooking oil
- 1 small loaf bread, cut into approximately ½-inch cubes
- 2 tsp. minced garlic
- A few pinches kosher salt
- 2 large, ripe tomatoes, cut into 1-inch cubes
- 1 cucumber, peeled and sliced
- 1 bell pepper (or more if you like), cut into ½-inch cubes
- ¼ red onion, thinly sliced
- ~20 leaves basil, coarsely chopped
- 2 tbsp. capers, drained

Vinaigrette

- 1 tsp. minced garlic
- ½ tsp. Dijon mustard
- 2 tbsp. white wine vinegar
- 1/3 cup olive oil
- ½ tsp. kosher salt
- ¼ tsp. ground black pepper

Directions

1. Whisk or shake the vinaigrette ingredients together.
2. Heat the oil in a large sauté pan over medium-low heat. Add the garlic, then the bread, and cook, tossing frequently, until the bread is browned.
3. In a large bowl, mix the tomatoes, cucumber, bell pepper, onion, basil and capers. Toss with the vinaigrette. Season with salt and pepper if needed.
4. Allow to sit and meld for about ½ hour.
5. Mix in the bread cubes for any portion(s) of the salad that will be eaten immediately. Be sure to store leftovers separate from the bread.