CHEF AT THE MARKET

Chef: Guenn Gentry-Johnsen Fedora Catering, Redding, CA \sim (530) 229-9312

Panzanella – A lovely Italian Summer salad made with a variety of fresh seasonal ingredients

Ingredients

 $\frac{1}{4}$ cup drained capers 2 Tbsp balsamic vinegar 12 ounces ciabatta or other artisan bread, preferably 2 to 3 days old (From the Hearth Sourdough bread used for Chef at the Market) 2/3 cup extra-virgin olive oil plus 4 Tbsp (for brushing on toasted bread) $\frac{1}{4}$ cup red wine vinegar l garlic clove, minced $\frac{1}{4}$ cup finely chopped red onion Salt and freshly ground black pepper $2\frac{1}{2}$ pounds cherry tomatoes, sliced in half ¹/₂ cup thinly sliced fresh basil leaves l cup drained roasted red bell pepper strips ¹/₄ cup pitted kalamata olives, halved lengthwise Fresh basil sprigs (about ten) $\frac{1}{4}$ cup toasted pine nuts

Directions

In a small bowl, soak the capers in balsamic vinegar.

Cut the crust off of the bread. Toast or grill the bread and brush with olive oil (if grilling, brush with olive oil first). Cut bread into 1 inch cubes and set aside.

In a large bowl, whisk 2/3 cup of oil, vinegar, garlic and red onion. Season with salt and pepper to taste. Add the bread cubes, tossing them in the dressing. Then add sliced cherry tomatoes, basil, capers and balsamic vinegar, roasted red bell peppers and olives; toss to combine.

Cover the salad and let stand at room temperature for flavors to blend, at least 1 hour.

Garnish with the basil sprigs and pine nuts. Serve and enjoy!

Other welcome additions to this salad include: roasted eggplant, roasted zucchini, fresh roasted peppers (instead of jarred), and sliced cucumber when in season.

Serves 4-6 people.



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