



TOMATO PANZANELLA

Fresh Tomatoes and Crispy Croutons come together in an unusual but delicious salad to celebrate the end of Summer.



Yield: 4 small servings

Total Time: 45 min

INGREDIENTS:

Panzanella

- 1 small loaf of hearty bread cut or torn into 1-inch cubes
- 4 tbsp olive oil
- 1 (15-ounce) can chickpeas, drained and rinsed
- 1 English cucumber, thinly sliced
- 2 cups cherry tomatoes, halved
- half a small red onion, peeled and thinly sliced
- 1/3 cup shaved or shredded Parmesan cheese, plus extra for serving
- 1/4 cup thinly sliced fresh basil leaves

Easy Italian Vinaigrette

- 1/4 cup extra-virgin olive oil
- 2 tablespoons red wine vinegar
- 1 clove garlic, pressed or finely minced
- 1/2 teaspoon Dijon mustard (optional)
- 1/2 teaspoon dried oregano
- 1/4 teaspoon Kosher salt

TOOL BOX

Cutting Board
Wavy chopper/ Plastic Knife
Mixing Bowl
Measuring cups
Whisk
Sheet Pan



PREPARATION:

To Make The Panzanella:

1. Heat oven to 350°F.
2. Spread the bread out on a large baking sheet and drizzle with olive oil.
Using your hands, mix bread and olive oil together until evenly coated.
Transfer sheet pan to the oven and bake the bread cubes for 15 - 20 minutes , shaking the pan half way through their cooking time to ensure even crispiness. When crispy, remove from the oven and set aside to cool.
3. As the bread is baking, prep your other ingredients and the vinaigrette.
4. Once bread is cooled, transfer it to a large serving bowl, along with the chickpeas, cucumber, cherry tomatoes, red onion, Parmesan and basil.
Drizzle evenly with the Italian vinaigrette, and toss to combine.
5. Serve immediately, garnished with extra Parmesan if desired. Or, cover and refrigerate for up to 4 hours to let the flavors meld together more, stirring only once.

To Make The Vinaigrette:

1. Whisk all ingredients together until combined.

WACKY TOMATO VARIETY NAMES:

Dancing With Smurfs: A dark, blue-blushed cherry tomato.

Girls Girls Weird Thing: A lumpy, multicolored slicing tomato.

Bloody Butcher: A grimly named, deep-red heirloom.

Brad's Atomic Grape: An elongated, multi-colored striped masterpiece.

Whippersnapper: A tiny, spirited hanging-basket type.

Black Sea Man: A rustic, dark-fruited dwarf variety



WHAT ARE SOME TOMATO VARIETIES THAT YOU CAN NAME?

LEARN MORE ABOUT OUR COOKING PROGRAMS AT ILOVESCHOOLHOUSE.COM