

PANZANELLA (FATTOUSH)

Ingredients

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|---|---|
| 3 Tbsp good olive oil | 1 yellow bell pepper, seeded, cut into 1-inch cubes |
| 6 cups rustic-style bread, cut into 1-inch cubes (French, ciabatta) | 1/2 red onion, cut in half and thinly sliced |
| 1 tsp kosher salt | 20 large basil leaves, chopped |
| 2 large, ripe tomatoes, cut into 1-inch cubes | 3 Tbsp capers, drained (optional) |
| 1 English cucumber, unpeeled, seeded, sliced 1/2-inch thick | |
| 1 red bell pepper, seeded and cut into 1-inch cubes | |
- Dressing:**
- 1 tsp finely minced garlic
 - 3 Tbsp red wine vinegar
 - 1/2 cup good olive oil
 - 1/2 tsp kosher salt
 - 1/4 tsp ground black pepper

Directions

1. In a large pan, heat oil over medium low heat.
2. Add bread and salt, and cook for 10 minutes, tossing frequently until nicely browned. Add more oil if needed.
3. Whisk together dressing ingredients and set aside.
4. In a large bowl, mix tomatoes, cucumber, bell peppers, red onion, basil, and capers.
5. Add bread and toss with dressing.
6. Season well with salt and pepper.
7. Let sit 30 minutes for flavors to blend; serve.

Serves 4

Source: A to Z Food Database