

# PANZANELLA

Prepared by: Lauren O'Dell Patton, September 2018

Source: Thepioneerwoman.com

1 loaf Very Crusty Italian Bread  
1 whole English Cucumber, Halved, Seeded and Sliced  
6 whole Assorted Tomatoes, Cut Into Wedges  
1/2 whole Red Onion Very Thinly Sliced  
1/4 cup Olive Oil plus More for Drizzling on the Bread  
1 Tablespoon Red Wine Vinegar  
Salt And Pepper  
25 whole Basil Leaves, Chiffonade (more To Taste)  
Parmesan Shavings  
Olive Oil, For Drizzling

Preheat the oven to 275 F. Cut the bread into 1-inch cubes, arrange on a baking sheet, and drizzle lightly with olive oil. Place the pan in the oven for 20-25 minutes to slightly crisp ("stale") the bread without toasting it. Remove it from the oven and allow to cool.

In a large bowl, combine bread, cucumber, tomatoes, and onion. In a small jar, shake together the olive oil, vinegar, salt and pepper. Pour over the salad ingredients, tossing gently. Add basil and Parmesan shavings and toss again. Cover and allow to sit at room temperature for an hour or two before serving. Sprinkle with more salt and pepper and serve.

*Lauren's Notes: I wouldn't make this again. I found it pretty bland. My favorite Panzanella recipe is Barefoot Contessa's!*

