

PANZANELLA, TOMATO BREAD SALAD

The taste of summer!

INGREDIENTS

5 cups hearty, peasant bread torn into chunks (sourdough works great)	1/3 cup fresh flat-leaf, Italian parsley
1/2 cup extra virgin olive oil (plus some for drizzling)	1/2 cup, Parmigiano-Reggiano cheese, shaved
1/4 cup red wine vinegar	1/2 teaspoon salt (plus some for seasoning the bread)
1/4 cup freshly squeezed lemon juice	freshly cracked black pepper
5 large, ripe tomatoes cut into large cubes or wedges	
1/3 cup fresh basil leaves, cut into ribbons/shredded (chiffonade)	

LET'S MAKE IT!

Preheat oven to 350°F. Place bread chunks in a single layer on a cookie sheet. Drizzle with olive oil, and season lightly with salt and pepper. Bake 15 minutes until dry and barely toasted.

Shave the Parmesan cheese with a vegetable peeler and set aside

In a large bowl, whisk together olive oil, vinegar, lemon juice, basil, parsley and salt. Fold tomatoes into dressing.

Gently fold in bread and cheese. Adjust salt and grind pepper to taste.

Serve panzanella at room temperature as a light lunch or a side dish with tenderloin, topped with a poached quail egg from your backyard pets, of course.