



GREEK PANZANELLA SALAD

Makes 6 servings

INGREDIENTS

Extra-virgin olive oil
1 small French bread, cut into 1-inch cubes
Kosher salt
1 hothouse cucumber, unpeeled, seeded, and sliced 1/4-inch thick
1 red bell pepper, large diced
1 yellow bell pepper, large diced
1 pint cherry or grape tomatoes, halved
1/2 red onion, sliced in half rounds
1/2 pound feta cheese, cut in 1/2-inch cubes
1/2 cup kalamata olives, pitted

VINAIGRETTE

2 cloves garlic, minced
1 teaspoon dried oregano
1/2 teaspoon Dijon mustard
1/4 cup good red wine vinegar
1 teaspoon salt
1/2 teaspoon freshly ground black pepper
1/2 cup extra-virgin olive oil

Credit: Ina Garten

INSTRUCTIONS

Heat 3 tablespoons olive oil in a large sauté pan. Add the bread cubes and sprinkle with salt; cook over low to medium heat, tossing frequently, for 5 to 10 minutes, until nicely browned. Add more olive oil as needed.

Place the cucumber, red pepper, yellow pepper, tomatoes and red onion in a large bowl.

For the vinaigrette, whisk together the garlic, oregano, mustard, vinegar, salt and pepper in a small bowl. While still whisking, add the olive oil and make an emulsion. Pour the vinaigrette over the vegetables. Add the feta, olives and bread cubes and mix together lightly. Set aside for 30 minutes for the flavors to blend. Serve at room temperature.

