



## Tuscan Panzanella Salad

A fresh mix of bright vinaigrette, greens, vegetables and herbs.

*Yield: 12 servings*

### Vinaigrette

- 2 cups El Verano Sabroso Salsa Style Diced Tomatoes
- ½ cup Extra virgin olive oil
- ¼ cup Red wine vinegar
- 2 tbsp. Dijon mustard
- 3 tbsp. Garlic, minced
- ½ tsp. Sea salt
- ¼ tsp. Freshly ground black pepper

### Salad

- 2 lbs. Tomatoes, diced 1"
- 1 large Cucumber, unpeeled, seeded, sliced ½"
- ¾ cup Roasted red bell peppers, diced ½"
- ¾ cup Roasted yellow bell peppers
- 1 cup Red onion, shaved
- 1½ cup Kalamata olives, pitted
- 3 cups Arugula leaves
- ¾ cup Fresh basil leaves
- 2 tbsp. Capers, crushed
- 1 tsp. Sea salt
- ½ tsp. Freshly ground black pepper
- 1 lb. Crusty sourdough bread, diced 1½", toasted (about 6 cups bread cubes)

### Directions

1. In a non-reactive bowl, whisk together the vinaigrette ingredients. Refrigerate at least 2 hours or overnight.  
To Assemble One Salad – place the following ingredients in a 4-quart bowl:
  - 2 oz. Vinaigrette
  - ½ cup Tomatoes, diced 1"
  - ¼ cup Cucumber, unpeeled, seeded, sliced ½"
  - 2 tbsp. Roasted red bell peppers, diced ½"
  - 2 tbsp. Roasted yellow bell peppers
  - 2 tbsp. Red onion, shaved
  - 4 each Kalamata olives
  - ¼ cup Arugula leaves
  - 2 tbsp. Basil leaves, chiffonade
  - ½ tsp. Capers
  - ½ cup Crusty sourdough bread cubes
2. Toss salad until thoroughly mixed. Place salad onto a chilled large, rimmed salad bowl.
3. If desired, top with freshly ground black pepper and drizzle 1 tsp. of extra virgin olive oil. Serve immediately.