

Panzanella Salad

Excerpted from "Made with Kindness - Tales & Tastes
from MV Salads on Martha's Vineyard"

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INGREDIENTS

- 4 cups whole wheat bread, cut into cubes
- 1/2 cup MV The Dressing
- 2 tablespoons red wine vinegar
- 1/2 small red onion, thinly sliced and rinsed under cold water
- 2 ripe tomatoes, cut into chunks or wedges
- 1/2 cup fresh basil leaves
- Salt and pepper, to taste

INSTRUCTIONS

1. Preheat the oven to 375°F and place cubed bread on a parchment-lined baking sheet. Toss with 3 tablespoons of MV The Dressing. Toast the bread for about 10-15 minutes until lightly golden, then remove it from the oven. Set aside to cool.
2. In a small bowl, whisk the remaining MV The Dressing with red wine vinegar and sliced red onion. In a large bowl, toss the toasted bread and tomatoes. Drizzle the dressing and red onions over it and toss with fresh basil leaves. Salt and pepper to taste.
3. Let the panzanella salad sit for 15-20 minutes so all the flavors are absorbed.
4. Serve at room temperature as a side dish or appetizer.

