

PANZANELLA

This scrumptious Panzanella salad is a quick and delicious way to use up day-old bread, ripe tomatoes, and other summer produce. For the ultimate convenience, you can even prep the ingredients ahead of time.

Author: Monti – Budget Bytes

Prep Time: 20 mins

Cook Time: 20 mins

Resting Time: 1 hr

Total Time: 1 hr 40 mins

Servings: 2 cups each



INGREDIENTS

- 3 cups bread, cubed **(\$2.00)**
- 1/4 cup olive oil, divided **(\$0.64)**
- 1 pint cherry tomatoes **(\$3.49)**
- 1 nectarine **(\$0.90)**
- 1 cucumber **(\$0.69)**
- 1/2 red onion **(\$0.40)**
- 10 oz. baby spring mix **(\$3.49)**
- 4 oz. mozzarella pearls **(\$1.75)**
- 1 tsp salt **(\$0.08)**
- 1 Tbsp red wine vinegar **(\$0.10)**

INSTRUCTIONS

1. Preheat the oven to 300°F. Line a sheet pan with parchment paper. Slice the bread into 2 x 2-inch cubes and place in the sheet pan. Drizzle with 1 tablespoon of olive oil and toss to combine. Bake until toasted, about 20 minutes.
2. While the bread toasts, wash all of the produce. Slice cherry tomatoes in half. Cut the cucumber in 1/2 inch thick quarter rounds. Slice the nectarine in 1/2 inch thick slices. Slice the red onion in 1/4 inch thick half moons.
3. Once the bread has toasted, pull it from the oven, and allow it to cool.
4. Add the toasted bread to a very large bowl and top with salad greens. Top the greens with tomatoes, nectarines, cucumbers, red onions, and mozzarella pearls.

5. Add remaining olive oil, vinegar, and salt to a small mason jar or other container with a tight-fitting lid. Close the lid tightly and shake the oil and vinegar until combined. Dress the salad. Toss to coat.
6. Let the salad sit for at least an hour to allow the bread to soak up the dressing. Serve and enjoy!

NUTRITION

Serving: 2 cups • Calories: 254 kcal • Carbohydrates: 23 g • Protein: 9 g • Fat: 15 g • Sodium: 664 mg • Fiber: 3 g

Nutritional values are estimates only.

Source: Panzanella. (2022, Aug 1). Budget Bytes. Retrieved September 19, 2022 from <https://www.budgetbytes.com/panzanella/>