



Panzanella Salad

with Organic Citrus Balsamic

Courtesy of Keli Sim DeRitis Poggi Bonsi, www.poggibonsigifts.com



Total Time: 2 hours
Prep time 1 hour 40 minutes
Cook time: 20-25 minutes

Serves: 4-6

Ingredients

- 1 Loaf crusty Italian or French bread
- 2 Pickling or Persian cucumbers
- 2 cups cherry tomatoes
- 1/2 Sweet onion, thinly sliced
- 3/4 cup **Marino Organic Extra Virgin Olive Oil**
- 1 Bunch basil stems removed, chiffonade
- 2 Cloves Garlic, minced
- 2 Tbsp **Ritrovo Selections Organic Citrus Balsamic Vinegar**
- Casina Rossa Herbs & Salt**, to taste

Directions

Preheat oven to 300° F. Cut bread into 1 inch cubes, arrange on a baking sheet and drizzle with 1/4 cup Marino Organic EVOO.

Place the pan in the oven for 20-25 minutes, until crisp and slightly browned. Remove bread from the oven and cool.

In a large bowl, combine cucumber, tomatoes, onion, and bread cubes. In a small bowl whisk together 1/2 cup Marino Organic EVOO, Ritrovo Selections Organic Citrus Balsamic Vinegar, garlic and Casina Rossa Herbs & salt.

Pour over the salad ingredients, tossing gently. Garnish with basil leaves. Cover and allow to rest at room temperature for an hour or two before serving.

Buon Appetito!