

Tuscan Bread Salad (Panzanella)

Courtesy of A Healthy Kitchen

2 garlic cloves, finely minced
3 T. red wine vinegar
1/2 c. extra virgin olive oil or to taste
4 to 5 c. crusty Italian bread, cut into 3/4" cubes
2 lbs. large ripe plum tomatoes, diced
1/2 c. pitted Kalamata olives
1 small red onion, thinly sliced
1 c. loosely packed fresh basil leaves, torn into pieces
8 oz. fresh mozzarella bocconcini, drained of water & cut in half
Sea salt and freshly ground pepper to taste

In a large mixing bowl, combine garlic and vinegar. Slowly whisk in oil until emulsified. Season vinaigrette with salt and pepper. Add remaining ingredients and adjust seasoning if desired. Let salad sit 5 minutes at room temperature to allow bread to soak up some liquid. Divide onto 4 salad plates and serve.