



Cooking in the Kitchen at Olums

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*Delicious Recipes
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Panzanella Salad

Serves 6

Ingredients:

- 1 pint cherry tomatoes
- 5 mini cucumbers
- 1/2 sweet onion
- 1 red bell pepper
- 1/4 cup extra virgin olive oil
- 1/4 cup vinegar
- 1 Tbsp mayonnaise
- 1 Tbsp honey mustard
- 1 Tbsp capers (optional)
- sea salt and black pepper
- 4 slices of bread or rolls, cut into bite-size cubes
- 2 Tbsp Parmesan cheese

Directions:

1. Preheat the oven to 350° F.
2. Prepare vegetables by chopping into bite-size pieces and place on baking sheet. (Keep the cherry tomatoes whole)
3. Whisk together in a small bowl: olive oil, vinegar, mayonnaise, and honey mustard.
Then season with sea salt and black pepper.
4. Reserve 2 tablespoons of the vinaigrette and drizzle the rest of the dressing over the chopped vegetables.
Roast the vegetables for 20 - 25 minutes or until they are tender.
5. Heat a skillet over medium heat. Add the reserved vinaigrette and then add the cubed bread.
Stir throughout cooking and continue to cook until the bread cubes are lightly browned. Then remove from the heat and toss with the Parmesan cheese.
6. After the vegetables are done serve them topped with the prepared croutons and capers.