



The Edible Garden

Recipe featured at *Whole Foods Friday* demonstration, July 9

Panzanella Salad

By: Mitch Madoff, Executive Coordinator of Purchasing & Distribution, Whole Foods Market

Ingredients

½ loaf sturdy country bread (about 1 pound), cubed into 1 inch pieces
5 ripe, but still firm, tomatoes of varying shapes and colors
¼ cup red wine vinegar
½ lemon, juiced
1 large shallot, peeled and finely chopped
2 cloves garlic, peeled and finely chopped
1 ½ teaspoons chopped fresh oregano
¼ teaspoon red pepper flakes
Kosher salt
Cracked black pepper
¼ cup extra virgin olive oil
30 fresh basil leaves, torn

Instructions

- Place stale bread cubes in medium bowl.
- On cutting board, core and halve tomatoes; using spoon (a serrated grapefruit spoon would be great), remove seeds into a small bowl. Cube tomatoes. Place fine mesh strainer over bowl of bread cubes. Pour in seeds, pressing to extract all juices; discard seeds. Toss bread cubes with tomato juices to moisten. You want the bread to be moist enough to absorb the dressing, but not soggy.
- In the same bowl that held the tomato seeds, whisk together red wine vinegar, lemon juice, oregano, red pepper flakes, chopped shallot, garlic, salt and pepper. Slowly drizzle in oil, whisking constantly. Taste and adjust seasonings.
- Add tomatoes, vinaigrette and basil to bread bowl. Toss mixture together until completely coated. Let sit 10 to 20 minutes, before serving.

Tips: This is a great way to use up day old bread. If the bread is fresh, simply cube it and spread out on a baking sheet. Toast 3-5 minutes at 250°F, or until the pieces feel "stale."