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Simple Panzanella Salad

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ABSTRACT

(This recipe is based on the "[Panzanella With Mozzarella and Herbs](#)" by Melissa Clark in the New York Times.)

This Tuscan salad is like an Italian version of Gazpacho. Perfect when tomatoes are in season and you have some stale white bread.

This version is simplified; please see the NYT recipe for a fancier meal.

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MATERIALS TEXT

- 1/3 of a ciabatta loaf, cut into cubes (baguette or other stale bread, even bagels work!), 3-4 cups cut up
- 6 tablespoons extra-virgin olive oil, more to taste
- ¾ teaspoon salt
- 2lbs ripe tomatoes
- 6ozs fresh mozzarella, cut into pieces
- ½ of a small red onion, sliced very thin
- 2-4 garlic cloves, crushed
- 2 tablespoons red wine vinegar, more to taste
- 1 tablespoon chopped fresh oregano or thyme (or a combination)
- Black pepper, to taste
- 1-2 small cucumbers, cut up
- ½ cup torn basil leaves
- ¼ parsley leaves, roughly chopped

1 Cut up the bread in 1-inch cubes and toast at 425 degrees for ~10 minutes. Let them cool.

2 Place cut up tomatoes in a large salad bowl.

3 Add cut/torn mozzarella, sliced red onion, minced garlic.

4 Add:

- 2 tablespoon red wine vinegar
- oregano or thyme
- 1/2 teaspoon of salt
- 6 tablespoons of extra virgin olive oil
- black pepper to taste
- Mix and let sit for a few minutes so that the tomatoes release the juice.

5 Chop or slice cucumbers and cut up basil and parsley. Add them to the bowl.

6 Add the bread cubes and let the salad sit at room temperature for 30min to couple of hours.

7 Enjoy!

