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Toasted Bread Salad

Pair this delicious salad with [Ginger Chicken Under a Brick](#) for a mouthwatering meal.

INGREDIENTS

Serves 4.

2 tablespoons sugar

Juice of 2 limes

3 tablespoons rice-wine vinegar

5 tablespoons safflower oil

1 pound country-style bread, crust removed and cut into 1/2-inch cubes

3 tablespoons olive oil

1 English cucumber, halved lengthwise and cut into 1-inch pieces

1 pint cherry tomatoes, halved

1 tablespoon fresh ginger, very finely chopped (optional)

1/4 cup fresh cilantro, coarsely chopped

1/4 cup fresh mint leaves, coarsely chopped

1 jalapeno, seeds removed and finely chopped

2 cups arugula

Coarse salt and freshly ground pepper

DIRECTIONS

1. Preheat oven to 350 degrees.
2. In a small bowl, whisk together sugar, lime juice, vinegar, and 3 tablespoons safflower oil; set vinaigrette aside.
3. In a large bowl, toss bread cubes with olive oil until well coated. Spread bread cubes in an even layer on a baking sheet. Transfer to oven until golden and toasted, about 10 minutes.
4. Transfer toasted bread cubes to a large bowl and add cucumber, tomatoes, ginger (if using), cilantro, mint, basil, jalapeno, and arugula. Drizzle vinaigrette over top, and season with salt and pepper; toss to combine.

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