



# GRILLED PANZANELLA

 35 minutes

Meal Difficulty

 Serves 4-6



## COOKING DIRECTIONS

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- 1 Combine tomatoes, sherry vinegar, and shallot in the bottom of a large mixing bowl. Let marinate while you grill the bread and vegetables.
- 2 Preheat No. 12 Grill Pan over medium heat for about 3 minutes.
- 3 Brush both sides of the bread with 1 tablespoon of the olive oil and season with salt. Grill over medium heat for 5-6 minutes, turning occasionally until golden brown and slightly charred. Remove from heat and rub on both sides with garlic cloves until fragrant. Cut into large dice; you should have about four cups of grilled croutons.
- 4 In a medium bowl, toss zucchini, bell pepper, and artichokes with 1 tablespoon of the olive oil and season with salt and pepper. Add vegetables to the Cast Iron Grill Pan and grill until tender and slightly charred, turning occasionally, about 5 minutes.
- 5 Cut the vegetables into large pieces about the same size as the bread. Add vegetables and grilled croutons to the mixing bowl with the tomatoes. Add remaining tablespoon olive oil and toss to combine. Stir in bocconcini and fresh herbs. Serve immediately.

## INGREDIENTS

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- 1 c halved cherry or grape tomatoes
- 1 tbsp finely chopped shallot
- 2 tbsp sherry vinegar
- 3 to 4 slices sourdough bread, cut 1-inch thick
- 3 tbsp olive oil, divided
- 2 cloves garlic
- 1 (12-oz) jar marinated artichoke hearts, drained
- 1 zucchini, cut in half lengthwise
- 1 orange bell pepper, stem and seeds removed, cut into quarters
- 3 oz bocconcini mozzarella
- 1/4 c torn basil leaves
- 1/4 c torn mint leaves