

PANZANELLA TUSCAN BREAD SALAD

INGREDIENTS:

- 1 Baguette (day old is okay)
- 4 Tomatoes
- 1 Yellow Pepper
- 1/2 English Cucumber, seeds removed
- 1/2 Red Onion, thinly sliced
- 6 Basil Leaves, chiffonade cut
- 1/4 Cup **Dark Balsamic Vinegar of Modena**
- 1/4 Cup **Caramelized Garlic Infused Olive Oil**
- 1-2 tsp **Roasted Garlic Sea Salt**
- 1/2 tsp Black Pepper, Fresh Ground

INSTRUCTIONS:

1. Cut the bread, tomatoes, pepper, and cucumber into 1", bite-size pieces. Add the onion (thinly sliced) and basil (chiffonade cut). In order to cut the basil chiffonade style, lay the basil leaves one on top of another in a stacking fashion. Roll them up like a tortilla, then slice it along the roll. The basil will unroll and leave you with beautiful strands to decorate your dish.
2. Drizzle the bread and veggies with the Dark Balsamic Vinegar of Modena and toss to coat all the ingredients evenly. Finish by drizzling with your Olive Oil and season with salt and pepper to taste.
3. Let sit at least 30 minutes before enjoying. This will allow the oil and vinegar to soak into the bread, improving flavor and consistency.

All bold items artfully crafted by Olivelle

YIELD:
6

PREP TIME:
15 MINUTES

COOK TIME:
0 MINUTES



DARK BALSAMIC VINEGAR OF MODENA

A classic Italian staple and one of our most popular balsamic vinegars, produced using traditional methods in Modena, Italy. Well balanced sweet & tart.

DELICIOUS FOR:

- Creating vinaigrettes for green salads & roasted veggies.
- Adding depth to pan-sauces and soups.
- Dipping with your favorite olive oil and a rustic baguette.

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