

**Panzanella**

Serves 8-10

Ingredients:

4 cups Italian bread ½ x ½ “cubes

2 Tbsp. extra virgin olive oil

1/2 tsp. Italian seasoning

4 cups cherry tomatoes, assorted shapes, colors and sizes, halved

1/2 cup fresh basil, chiffonade

¼ cup Kalamata olives, quartered lengthwise

For Dressing:

1 Tbsp. lemon juice

1/4 cup extra virgin olive oil

3 Tbsp. honey

¼ tsp thyme, chopped

½ tsp fresh oregano, chopped

Chef John’s Signature Seasoning, to taste

4 cups baby greens

¼ cup Parmigiano-Reggiano Shavings

Preparation:

1. Preheat oven to 375° F.
2. Toss bread cubes, EVOO and Italian Seasoning and Chef John’s Signature Seasoning.
3. Spread out in an even layer on a baking sheet.
4. Bake 12-15 minutes until light golden brown.
5. Prep tomatoes by slicing in half depending on size.
6. Toss croutons with tomatoes, fresh basil and Kalamata olives.
7. Whisk together dressing ingredients, pour over bread salad and fold in.
8. Allow the Panzanella to sit at room temperature for about a half hour before serving so that the flavors can meld.
9. Serve on top of seasoned baby greens with shaved Parmigiano-Reggiano.