




SHOPPING LIST

- Mixed tomatoes
(vine, cherry, grape, heirloom, etc.)
- Mixed salad greens
(spinach, arugula, romaine, mesclun, etc.)
- Fresh basil leaves
- Red onion
- Lemon
- Garlic
-  Extra Virgin Olive Oil
- Balsamic vinegar
- Sea salt
- Black pepper
- Kalamata olives
- Sourdough bread

NOTES:

SIDE DISH 2

Panzanella

(Tomato & Bread Salad)

Serves 12

- 1 pound sourdough bread, torn into 1-inch pieces
(8 cups total)*
- ¾ cup 365 Everyday Value™ Extra Virgin Olive Oil*
- ½ cup balsamic vinegar*
- 2 tablespoons fresh lemon juice*
- 2 cloves garlic, minced*
- 2 ½ teaspoons finely ground sea salt*
- 1 teaspoon freshly ground black pepper*
- 5 pounds mixed tomatoes
(vine, cherry, grape, heirloom, etc.)*
- 1 large red onion, thinly sliced*
- 1 ¼ cups pitted kalamata olives, halved*
- 8 cups mixed salad greens
(spinach, arugula, romaine, mesclun, etc.)*
- 1 ½ cups fresh basil leaves, torn into small pieces*

Preheat oven to 350°F.

Toss bread with ¼ cup of the oil and spread on a baking sheet. Bake until golden and crisp, about 15 minutes. Let cool.

In a small bowl, combine vinegar, lemon juice, garlic, salt and pepper. Whisk in remaining ½ cup oil.

Slice large tomatoes into wedges and cut smaller ones in half. In a very large mixing bowl, toss toasted bread, tomatoes, onion, olives and vinaigrette. Toss again with salad greens and basil. Taste salad and add more salt and pepper if needed. Transfer salad to a large serving platter or bowl. This salad will hold well at room temperature or on a picnic table for several hours.