

Quick Steps

Panzanella



Prep Time	Cook Time	Total Time
15 mins	5 mins	20 mins

Servings: 6

Ingredients

Salad:

- English Cucumber
- Yellow Bell Pepper
- Red Bell Pepper
- 1 Cup Cherry Tomatoes
- 1/2 Cup Green Onions chopped (3 to 4)
- 1/2 Cup Kalamata Olives
- Ciabatta Roll chopped into dice sized pieces
- 1 Tbsp Olive Oil
- 6oz Feta
- Salt and Pepper to taste
- Garlic Salt

Lemon Vinaigrette:

- 3 Tbsp Olive Oil
- 1 Tsp Dijon Mustard
- 1 Tbsp Lemon Juice
- 1/2 tsp of salt

Instructions

1. Chop ciabatta and toast in olive oil. Once toasted sprinkle with garlic salt.
2. Chop and seed cucumber. Chop bell peppers and green onions. Slice cherry tomatoes in half.
3. Mix all veggies along with sliced kalamata olives into a large bowl.
4. Make vinaigrette.
5. Dress veggies with vinaigrette, add feta, salt and pepper to taste.
6. Add toasted bread just before serving.