

Camille's Italian American Cooking

Panzanella

1 loaf French bread, cubed

3 Roma tomatoes, chopped

1 clove garlic, minced

1/2 medium red onion, sliced

1/4 cup red wine vinegar

1/3 cup extra-virgin olive oil

1/2 cup fresh basil, torn

Salt and pepper to taste

Layer the French bread cubes on a baking sheet and bake until lightly toasted. Toss the French bread cubes in a bowl, with the Roma tomatoes, garlic and red onions. Whisk red wine vinegar and extra virgin olive oil in a small dish and then add to the salad. Add basil and season with salt and pepper. Toss salad well and allow to sit for 30 minutes at room temperature.