



Panzanella Pizza Salad

Prep time: 15 min

Serves: 6

INGREDIENTS

- 4 large tomatoes
- 1 cucumber
- 1 bell pepper
- 1 baguette (stale works best)
- 1/2 cup fresh basil
- 8 oz. mozzarella cheese, torn or diced, or about 1 cup of pre-shredded mozzarella
- 4 Tablespoons olive oil
- 1 Tablespoon minced garlic (about 6 cloves)
- 1/2 teaspoon salt
- 2 Tablespoons balsamic vinegar

DIRECTIONS



Start with clean hands!
Wash your hands with soap and water.

1. Chop the tomatoes, removing core. Chop cucumber, peeling if desired. Chop pepper, removing core and seeds. Mix vegetables together in a large bowl.
2. Chop the baguette into bite-size pieces. Toss with the vegetables.
3. Tear the basil leaves into small pieces and add to the bowl. Add mozzarella cheese.
4. In a small bowl or cup, mix together the olive oil, minced garlic, and salt. Pour over the salad.
5. Gently toss everything together. Drizzle with balsamic vinegar.
6. Enjoy!

Baguettes, originating in France in 1920, are long, thin loaves of bread. The longer, thinner the baguette allowed bakers to prepare and bake faster. A baguette in France can be seen topped with chocolate, grilled cheese, butter, and jam.

Panzanella is a traditional salad from Italy made from stale bread.