



Creative Juices
Consulting

Pazanella

(Summer Tuscan Salad)

2 large vine ripened yellow heirloom tomatoes, cut into large cubes
2 large vine ripened red heirloom tomatoes, cut into large cubes
½ pound stale whole wheat (whole loaf) bread, crusts removed and cubed (about 8 cups)
1 ¼ cups thinly sliced red onions
8 small cucumbers, cubed
3 cloves garlic, minced
¼ cup white balsamic vinegar
½ cup grape seed oil
1 bunch fresh basil, stems removed, torn into pieces
Freshly ground Himalayan sea salt and black pepper

Directions

In a large bowl, combine the cucumbers, tomatoes, bread, and onions.

In a small bowl, whisk together the garlic, vinegar and oil.

Pour the dressing over the bread salad and let sit for 30 minutes at room temperature.

Add the basil and salt and pepper, to taste, and toss to combine. Serve.