

Panzanella

Ingredients:

3 cups cubed bread
6 tablespoons extra-virgin olive oil
 $\frac{3}{4}$ teaspoon kosher sea salt
2 pounds ripe tomatoes
 $\frac{1}{2}$ cup thinly sliced red onion
2 garlic cloves, grated to a paste
2 tablespoons red wine vinegar
1 tablespoon chopped fresh oregano
 $\frac{1}{2}$ teaspoon Dijon mustard
Black pepper
1 cup thinly sliced cucumber
 $\frac{1}{2}$ cup torn basil leaves(plus a few for garnish)
 $\frac{1}{4}$ cup flat-leaf parsley leaves, roughly chopped (plus a few for garnish)
1 tablespoon capers, drained

Heat oven to 425 degrees.

Make salad:

1. Spread the bread cubes on a rimmed baking sheet and toss with 2 tablespoons of oil and a pinch of salt.
2. Bake until they are dried out and pale golden brown at the edges, about 7 to 15 minutes.
3. Let cool on a wire rack.
4. Cut tomatoes into bite-size pieces and transfer to a large bowl.
5. Add onions, garlic paste, 1 tablespoon vinegar, oregano , $\frac{1}{4}$ teaspoon salt. Toss to coat and set aside.
6. Add cooled bread cubes to tomatoes.
7. In a medium bowl, combine remaining 1 tablespoon vinegar, the mustard, $\frac{1}{4}$ teaspoon salt and some black pepper to taste.
8. While whisking constantly, slowly drizzle in the remaining 4 tablespoons olive oil until the mixture is thickened. Stir in cucumbers, basil and parsley.
9. Add cucumber mixture and capers to the tomatoes and toss well. Let sit for at least 30 minutes and up to 4 hours before serving. Toss with a little more olive oil, vinegar and salt if needed just before serving.

For serving: Garnish bowl with saved basil and parsley