

Panzanella

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8 cups crusty bread, cubed
2 1/2 pounds chopped
tomatoes
1/2 red onion, sliced
1 cup torn basil
2/3 cup olive oil
1/4 cup capers
1/4 cup red wine vinegar
salt (to taste)
pepper (to taste)

Preheat the oven to 400 degrees.

Spread the bread on a baking sheet.

Bake until toasted, about 8 to 10 minutes. Let cool. Transfer the bread to a large bowl.

Add the tomatoes, red onion, basil, olive oil, capers and vinegar.

Season with salt and pepper. Gently toss.

Per Serving (excluding unknown items): 1520 Calories; 146g Fat (82.9% calories from fat); 10g Protein; 58g Carbohydrate; 13g Dietary Fiber; 0mg Cholesterol; 406mg Sodium. Exchanges: 10 1/2 Vegetable; 28 1/2 Fat; 1/2 Other Carbohydrates.