

Nonny's Version

Panzanella Salad (Tuscan-Style Tomato and Bread Salad) Recipe

Ingredients

- 2 1/2 pounds (1.1kg) mixed ripe tomatoes, cut into bite-size pieces
- 2 teaspoons (8g) Diamond Crystal kosher salt, plus more for seasoning (use half as much if using table salt)
- 3/4 pound (340g) ciabatta or rustic sourdough bread, cut into 1 1/2-inch cubes (about 6 cups bread cubes)
OR Paneer Cheese cut in 1/2 cubes.
- 10 tablespoons (150ml) extra-virgin olive oil, divided
- 1/4 cup red onion diced OR 1 tbsp dehydrated onion
- Mozzarella cheese cut into cubes – as much or as little as you like
- **I often add avocado, artichoke hearts, olives, yellow peppers, orange peppers, or red pepper, and green onions. If I use avocados, I coat them with lemon juice to help retain the color.**
- 1 tsp garlic powder
- 1/2 teaspoon Dijon mustard
- 2 tablespoons white wine vinegar or red wine vinegar OR substitute Balsamic Vinegar to taste
- Freshly ground black pepper
- Basil Leaves chopped

Directions

1. Place chopped tomatoes in a colander set over a bowl and season with 2 teaspoons (8g) kosher salt. Toss to coat. Set aside at room temperature to drain, tossing occasionally. Drain for a minimum of 15 minutes. The longer the better.
2. Meanwhile, preheat oven to 350°F (180°C) and adjust rack to center position. In a large bowl, toss bread cubes with 2 tablespoons (30ml) olive oil. Transfer to a rimmed baking sheet. Bake about 15 minutes, until crisp and firm but not browned. Remove from oven and let cool. **I also have substituted Paneer cheese for a different taste and texture. Toss the cheese with olive oil and garlic powder until well coated. I do either bread or cheese in my air fryer at 400 degrees for 15 minutes.**
3. Remove colander with tomatoes from bowl with tomato juice. Place colander with tomatoes in sink. Add onions, garlic, mustard, and vinegar to bowl with tomato juice. Whisking constantly, drizzle in remaining 1/2 cup (120ml) olive oil. Season dressing to taste with salt and pepper.
4. Combine toasted bread, tomatoes, and dressing in a large bowl. Add basil leaves according to your taste. Toss everything to coat and season with salt and pepper to taste. Let rest 30 minutes before serving. Toss occasionally until the dressing is absorbed by the bread or coats the cheese. The salad tastes best served at room temperature.