

# Panzanella (Bread Salad)

Serves 4-6

6 cups cubed stale Miche, Ciabatta, Pain au Levain or other Hillside bread  
6 cups 3/4 inch chunk tomatoes  
4 large cloves garlic, minced or finely chopped  
2 Tablespoons chopped fresh oregano leaves  
1/2 cup roughly torn fresh basil leaves  
2 Tablespoons red wine vinegar  
1/2 cup extra virgin olive oil  
Salt & pepper to taste  
1/2 cup pitted olives (nicoise, gaeta, oil-cured, or Kalamata) optional  
1/2 cup cooked or canned and drained garbanzo beans

Place bread in a large salad bowl. Add next four ingredients & toss to mix. Pour in the vinegar and oil and toss again. Season with salt and pepper to taste and set aside at room temperature for 15 minutes so flavors can blend. Add the olives and beans, if using, toss again, and serve.

Note: Hillside bread is ideal for Panzanella with its coarse crumb; otherwise the salad will be soggy.

Adapted from: Louise Roback (Valatie, NY) offered this recipe to the Gardenersí Community Cookbook (©1999 by Smith & Hawken; Workman Publishing Co., NY, NY).

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