

Classic Italian Bread Salad



PREPARATION TIME

10 minutes



COOKING TIME

15 minutes



PERFECT PARTNER

shrimp scampi



Use day-old loaves of bread for this classic Italian salad. They are less expensive than freshly baked loaves and will also provide a firmer texture that holds up better when dressing is added.

SHOPPING LIST

- Italian bread • green onions
- cucumbers • black olives
- fresh basil • lemon • tomatoes

ON HAND

- olive oil • salt • vinegar
- garlic • red pepper flakes

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INGREDIENTS

- 5 cups Italian bread cubes
- 2 ripe tomatoes, chopped
- 2 medium cucumbers, peeled, deseeded and sliced
- 2 green onions, sliced
- 1/2 cup pitted black olives, sliced
- 1/2 cup fresh basil or parsley leaves

DRESSING:

- 1/2 cup olive oil
- 1/4 cup red-wine vinegar
- 1/4 cup lemon juice
- 1 teaspoon minced garlic
- 1 teaspoon salt
- 1/2 teaspoon red pepper flakes

SERVES **6**

COOKIN'
Express

- To deseed a cucumber quickly, peel it and slice lengthwise. Scoop out the seeds with a small spoon.

Make Ahead

You can prepare the dressing in step 3 up to a day ahead. Refrigerate until ready to use.

♦ VARIATION

For an attractive presentation and tang, use pitted kalamata olives.

1 Preheat oven to 300°F. Toast bread cubes until dry and lightly browned, about 15 minutes.



2 Meanwhile, combine tomatoes, cucumbers, green onions, olives and basil in a large serving bowl.

3 For dressing, combine oil, vinegar, lemon juice, garlic, salt and red pepper flakes in a small bowl. Whisk until salt is dissolved and ingredients are blended.



4 Pour dressing over vegetables. Add bread cubes; stir gently. Serve immediately.