

## Panzanella or Tuscan Bread Salad (pan-zan-ee-ah) (something a little exotic that kids can make)

Preparation Time: 10 min.

Number of servings: 20 –25

Serving size: 1/2cup

Easy to prepare ahead and toss together in the classroom for a unique local organic treat. This is definitely a salad to do in season, ideally late Aug. or early Sept.

Take the ingredients along in your lunchbox or picnic basket and toss it together minutes before you eat.

Ingredients:

4 c organic cucumbers quartered and cut in ½ inch slices

4 c organic cherry tomatoes cut in half

6 leaves of organic basil, rolled tightly lengthwise and cut in thin slices

\*4 c stale bread, preferably organic crusty Italian, but almost anything will do

2 Tbsp organic olive oil

2 tbsp organic butter, melted

1 c organic Feta cheese, (optional)

To prepare homemade croutons:

Cut or tear bread into 1 1/2" chunks. Drizzle and toss with the oil-butter combination and toast on a baking sheet at 350 F until evenly toasted and light brown but still somewhat soft in the middle.

Toss all of the ingredients together except the basil. Drizzle **Herb Garden Vinaigrette** over the salad to taste. (See recipe index)

Garnish with basil and any optional ingredients. Let stand for 10 min before serving.

\*For easy classroom preparation use 4 c of prepared, lightly seasoned, large croutons. Organic would be nice!!

Supplies:

Cutting board

Knife

Scissors for basil

1 cup Pyrex measuring cup

Large bowl

Measuring spoons

Large mixing spoon

