

ISLAND GROWN

HARVEST ^{OF} THE MONTH

TOMATOES

TOMATO PANZANELLA SALAD

Salad

1 1/2 - 2 lb. tomatoes,
cut into 1" cubes
1/2 C. Purple onion, thinly sliced
1 clove garlic, finely minced
1/4 C. Fresh basil leaves, chopped

Dressing

1/3 C. Red wine vinegar
1/3 C. Extra virgin olive oil
Salt and ground black
pepper to taste

Croutons

1/4 C. Fresh parsley, minced
2 tsp. Fresh thyme, minced
2 cloves garlic, minced
1/4 C. Parmesan cheese, grated
1/4 C. Olive oil
Salt and ground black
pepper to taste
*1/2 tsp. Red pepper flakes, optional
2 C. Crusty Italian style bread
cut into 1 inch cubes, day old
is good

Preheat oven to 400. In a large bowl, combine parsley, thyme, garlic and Parmesan cheese, mix well. Then add olive oil, stir until well combined. Add bread cubes, toss to coat. Arrange seasoned bread cubes in a single layer on a baking sheet. Bake until golden brown, approximately 8-10 minutes. Cool completely.

Combine tomato mixture with croutons, toss with dressing and allow to sit for an hour or so before serving.

Recipe by Robin Forte



For more information visit

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