

Greek Panzanella Salad

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Recipe source: Ina Garten via [Food Network](#)



INGREDIENTS:

- Good olive oil
- 1 small French bread or other crusty bread, cut into 1-inch cubes (6 cups)
- Kosher salt
- 1 hothouse cucumber, unpeeled, seeded, and sliced 1/4-inch thick
- 1 red bell pepper, large diced
- 1 yellow bell pepper, large diced
- 1 pint cherry or grape tomatoes, halved
- 1/2 red onion, sliced in half rounds
- 1/2 pound feta cheese, cut in 1/2-inch cubes
- 1/2 cup kalamata olives, pitted

For the vinaigrette:

- 2 cloves garlic, minced
- 1 teaspoon dried oregano
- 1/2 teaspoon Dijon mustard
- 1/4 cup good red wine vinegar
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1/2 cup good olive oil

DIRECTIONS:

- Heat 3 tablespoons olive oil in a large sauté pan.

- Add the bread cubes and sprinkle with salt; cook over low to medium heat, tossing frequently, for 5 to 10 minutes, until nicely browned. Add more olive oil as needed.
- Place the cucumber, red pepper, yellow pepper, tomatoes and red onion in a large bowl.
- For the vinaigrette, whisk together the garlic, oregano, mustard, vinegar, 1 teaspoon salt and the pepper in a small bowl. While still whisking, add the olive oil and make an emulsion.
- Pour the vinaigrette over the vegetables. Add the feta, olives and bread cubes and mix together lightly.
- Set aside for about 30 minutes for the flavors to blend. Serve at room temperature.

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