

Tuscan Bread Salad

Nadia Zane, MG

4 slices coarse country bread, stale
2 ripe heirloom tomatoes,
cut into large chunks
1/2 yellow onion, thinly sliced
2 sprigs basil leaves, torn
4 tsp. red wine vinegar
Kosher salt and pepper to taste
1/4 cup extra virgin olive oil,
plus more to brush bread



1. Preheat a grill on high.
2. Brush bread lightly with olive oil and grill until well marked. Cool.
3. Cut bread into 2" chunks and combine with the tomatoes, onions, and basil.
4. Dissolve salt and pepper in the vinegar. Whisk in the olive oil. Drizzle over the vegetables and bread; let sit for one hour to allow flavors to meld. Serve at room temperature.

Serves 4