**Panzanella (Bread Salad)**

**Salad**

4 thick slices country-style white bread, torn
  into bite-size pieces

1 tomato, cut into bite-size pieces

1/2 a bell pepper, cut into bite size pieces

1/4 of a cucumber, cut into bite size pieces

1/4 of a small red onion, diced

4 oz. mozzarella cheese, diced

**Vinaigrette**

1/4 cup extra-virgin olive oil, plus more
  as needed

2 Tbs. balsamic or red wine vinegar, plus more
  as needed

1 tsp. dried basil

Salt and freshly ground pepper, to taste

**Directions**

**For the bread:**

Preheat oven to 500 degrees. Cut bread into bite sized pieces, spread over a baking sheet, and toast in the oven until slightly golden, or about 10 minutes.

In the meantime, prepare the vegetables and vinaigrette.

**For the veggies and cheese:**

In a medium bowl, combine the tomatoes, bell pepper, cucumber, onion, cheese, and set aside.

**For the dressing:**

In a separate, small bowl, combine olive oil, red wine vinegar, and basil oil and whisk to combine. Pour this vinaigrette over the vegetable mixture and mix with a metal spoon until well coated.

Toss the salad and adjust the seasonings with salt and pepper. If the bread seems dry, add a little oil or vinegar. Serve immediately. Serves 4 to 6.