

RECIPE | PEPPERS

GREEK-STYLE PANZANELLA SALAD



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Recipe created by *Dalya Rubin*



35 min

20 min | **15 min**
PREP. | COOKING



easy

INGREDIENTS

FOR THE SALAD:

- 1 lb** Pure Flavor® Organic Mini Cucumbers, sliced
- 1 dry pint** Pure Flavor® Organic Sangria® Medley Tomatoes, halved
- 1½ cups** asparagus, cut into 1.5-inch pieces
- ¼ cup** kalamata olives, sliced
- 2** avocados, cubed
- 2** beets, cooked & cubed

FOR THE CROUTONS:

- 6** slices gluten free bread, cut into 1.5-inch cubes
- 2 tbsp** olive oil
- ½ tsp** salt
- ½ tsp** garlic powder
- ¼ tsp** pepper

FOR THE DRESSING

- ¼ cup** olive oil
- ¼ cup** dairy free yogurt
- ¼ cup** mayonnaise
- 2 tbsp** red wine vinegar
- 2 tbsp** lemon juice
- 2** cloves garlic, minced
- 1½ tsp** dried oregano
- 1 tsp** fine sea salt
- ¼ tsp** black pepper

DIRECTIONS

- 1** Preheat the oven to 375° F and line a baking sheet with parchment paper. Spread the bread cubes out on the sheet and drizzle with olive oil, salt, pepper, and garlic powder. Bake for 12 to 15 minutes, until golden. Remove from the oven and allow to cool completely.
- 2** In a medium container or bowl, mix together all the dressing ingredients until well combined and creamy.
- 3** To blanch the asparagus, bring a pot filled with 4 inches of water to a boil. Add the cut asparagus and cook for 2 minutes. Immediately transfer to a bowl of ice-cold water for 1 minute. Place the cold asparagus on a paper towel to dry.
- 4** In a large bowl, combine all the salad ingredients, including the asparagus. Mix in the croutons. Before serving, drizzle the dressing over the salad and toss until the ingredients are coated.