




RECIPE | TOMATOES

GREEK-STYLE PANZANELLA SALAD

 35 min
 20 min PREP.
 15 min COOKING
 4-6
 easy



INGREDIENTS

Recipe created by *Dalya Rubin*

FOR THE SALAD:

- 1 lb Pure Flavor® Organic Mini Cucumbers, sliced
- 1 dry pint Pure Flavor® Organic Sangria® Medley Tomatoes, halved
- 1 ½ 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
- 1 ½ 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.

