

RECIPE | PEPPERS

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PEPPER & PEACH PANZANELLA SALAD



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Recipe created by *ALaura Ashley*



20 min

10 min
PREP.

10 min
COOKING



10



easy

INGREDIENTS

FOR THE SALAD:

1 Pure Flavor® Red Sweet Bell Pepper, cut into 1-inch pieces

1 Pure Flavor® Orange Sweet Bell Pepper, cut into 1-inch pieces

1 Pure Flavor® Yellow Sweet Bell Pepper, cut into 1-inch pieces

1 dry pint Pure Flavor® Sangria® Medley Tomatoes, halved

1 dry pint Pure Flavor® Uno Bites™ Nano Cucumbers, halved at a diagonal

4 cups bread cubes

8 oz mozzarella, cut into small cubes

3 oz prosciutto or bacon, chopped

½ cup fresh basil, thinly sliced

¼ cup red onion, sliced

1 tbsp olive oil

Salt & pepper, to taste

FOR THE VINAIGRETTE

½ cup olive oil

¼ cup apple cider vinegar

2 garlic cloves, minced

1 tsp Dijon mustard

½ tsp salt

½ tsp pepper

DIRECTIONS

- 1** In a medium skillet over medium-high heat, add prosciutto or bacon. Stir and cook until crispy, then remove from the pan to a paper towel-lined plate. Put the skillet back on the stove and add oil and bread cubes. Cook until lightly toasted on all sides, about 5 to 6 minutes, then remove from the pan into a bowl and set aside.
- 2** In a large bowl, combine peppers, tomatoes, cucumbers, peaches, onion, basil, mozzarella, prosciutto, and bread cubes. Toss to combine.
- 3** Add all the vinaigrette ingredients to a jar and shake until well emulsified. Pour the vinaigrette over the salad before serving and toss again. Season with salt and pepper to taste.