

RECIPE | PEPPERS

# PEPPER ONION PANZANELLA



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## INGREDIENTS

- 1.5 lb** Pure Flavor® Craft House Collection® Seedless Mini Peppers, chopped
- 16** pepperoncini slices
- 2** red onions, sliced
- 24 oz** ciabatta bread, cubed
- 6 oz** feta cheese, crumbled
- ¾ cup** extra-virgin olive oil, divided
- ½ cup** pepperoncini brine
- ½ cup** fresh basil leaves
- Salt and pepper, to taste

## DIRECTIONS

- 1** Preheat oven to 400°F.
- 2** Brush bread, peppers, and onions evenly with 4 tablespoons of oil and sprinkle with 1 teaspoon of salt and ¼ teaspoon of black pepper. Place all on sheet pan. Bake mixture until bread is golden.
- 3** In a bowl, whisk together pepperoncini brine, 6 tablespoons of oil, remaining salt and remaining black pepper. Set aside.
- 4** Drizzle cooked mixture with pepperoncini vinaigrette and toss to combine. Season with salt and pepper, add in remaining oil as desired.
- 5** Top with pepperoncini rounds, feta, and basil. Serve warm or at room temperature.



**25 min**

**15 min** | **10 min**  
PREP. | COOKING



**6**



**easy**