RECIPE | PEPPERS

PEPPER ONION PANZANELLA

25 min

77

INGREDIENTS

15 min

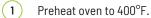
PREP. 10 min

COOKING

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
³/₃ cup extra-virgin olive oil, divided
¹/₂ cup pepperoncini brine
¹/₂ cup fresh basil leaves
Salt and pepper, to taste

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DIRECTIONS



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- 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.







