



RECIPE | PEPPERS

PEPPER ONION PANZANELLA



25 min

15 min
PREP.

10 min
COOKING



6



easy

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.



PURE-FLAVOR.COM

