

RECIPE | TOMATOES

TOMATO PEPPER PANZANELLA SALAD



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TOMATO PEPPER PANZANELLA SALAD



60 min

15 min
PREP.

45 min
COOKING



8



easy

INGREDIENTS

- 12 oz** Pure Flavor® RedRoyals® Sweet Cherry Tomatoes On- the-Vine, halved
- 1** Pure Flavor® Orange Bell Pepper, chopped
- 3** medium zucchini, halved & sliced
- 1** baguette, cubed
- ½** medium red onion, thinly sliced
- 1½ cups** fresh mozzarella cheese pearls
- ¼ cup** olive oil, divided
- ¼ cup** balsamic vinegar
- 1 tbsp** red pepper flakes, crushed
- 1 tsp** garlic, minced
- 1 tsp** Italian seasoning
- Salt and pepper to taste

DIRECTIONS

- 1 Place zucchini in a baking pan and toss with 1 tablespoon olive oil. Bake, uncovered, at 400° until tender and lightly browned, 25-30 minutes, stirring halfway through. Remove from the oven and cool.
- 2 In a large bowl, toss bread cubes with 1 tablespoon of olive oil. Transfer to a baking sheet and bake at 400° until lightly browned, 12-14 minutes, stirring occasionally.
- 3 Place the cooled zucchini, toasted bread, tomatoes, pepper, and red onion in a large bowl.
- 4 In a small bowl, whisk together vinegar, garlic, seasonings, and the remaining 2 tablespoons of oil. Drizzle over the salad & toss gently.
- 5 Add the mozzarella and stir to combine. Serve immediately.