

Summer Panzanella by Luca Lagotto



INGREDIENTS

THE SALAD

- 1 cup your choice of white beans
- 1/2 cup tomato vinaigrette
- Few large sized chunks of toasted bread (like focaccia)
- 1/2 cup diced cucumber
- 1/2 cup sliced snack peppers
- Handful cherry tomatoes
- Your choice of cheese (we used goat cheese)
- Basil to garnish

TOMATO VINAIGRETTE

serving size: 4 cups

- 2 lbs whole tomatoes
- 8 ounces roasted peppers
- 1/2 cup tahini
- 3 cloves garlic
- Handful of basil
- 1 cup red wine vinegar
- 1 1/2 cup extra virgin olive oil
- Salt and pepper to taste

DIRECTIONS

For the Tomato Vinaigrette:

Cut the tomatoes in half and place them on a sheet tray open side up. Drizzle with extra virgin olive oil, salt, and roast in 350 degree oven for about 45 minutes or until browned evenly.

In a blender, add tomatoes, roasted peppers, tahini, salt, red wine vinegar and blend until smooth.

Slowly drizzle in olive oil until smooth and creamy.

Store in an airtight container for up to one week for use.

For the Salad:

Mix all the ingredients together in a mixing bowl until vinaigrette has nice coverage over vegetables and has been soaked up a little bit by the bread.

CHEF NOTES:

- Use grilled vegetables with the salad at your next cookout!