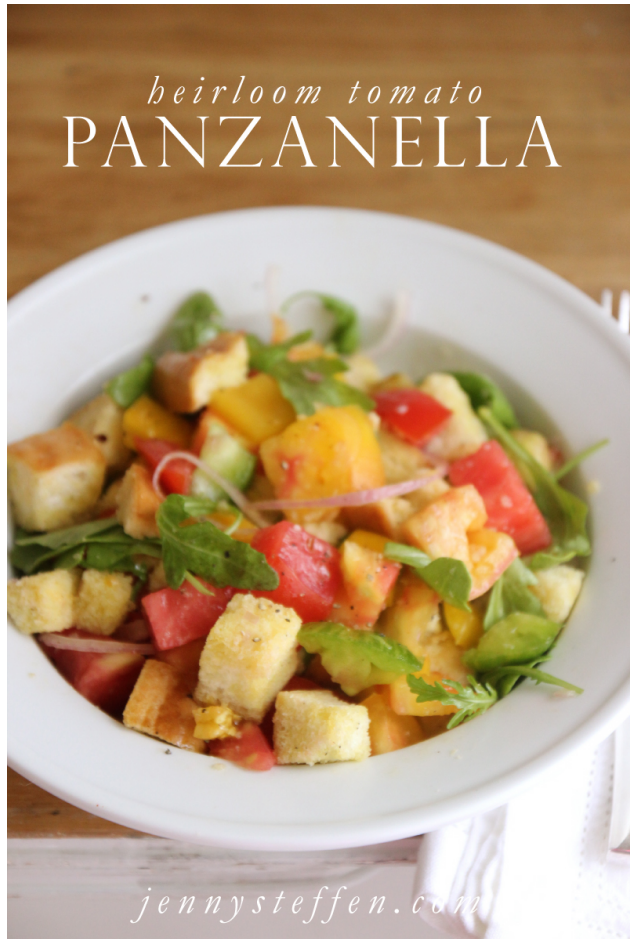


# Heirloom Tomato Panzanella

*Cucumbers, Croutons & Arugula*



## Croutons :

3 tablespoons olive oil  
1 small loaf of good bread (6 cups)  
1/2 teaspoon of red pepper flakes Sea  
Salt & Pepper

## Vegetables :

1 teaspoon kosher salt  
1 pound of tomatoes (I used heirloom  
tomatoes)  
1 yellow bell pepper  
1/4 red onion  
4 large basil leaves  
3 cups of arugula

## Dressing :

1 teaspoon garlic  
1/2 teaspoon Dijon  
3 tablespoons White Wine vinegar  
1/2 cup olive oil  
1/2 teaspoon sea salt  
1/4 teaspoon black pepper

## For Croutons :

Preheat oven to 350 degrees. Cut bread into 1-inch cubes and place them on a baking sheet. Drizzle the bread with olive oil and sprinkle with salt and pepper. Bake for 7-10, tossing after every couple of minutes until slightly browned.

For the Vegetables : Cut the tomatoes, peppers and cucumbers into 1/2-inch cubes. Cut onion into thin slices. Add all of the vegetables to a bowl along with chopped fresh basil.

For the Dressing : Whisk together dressing ingredients with a fork. Pour over vegetables. Add croutons just before serving.