

Quick Italian Bread Salad (Panzanella)

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This classic Tuscan quick Italian bread salad (panzanella) is a simple mix of ripe tomatoes, cucumbers, fresh mozzarella, crunchy croutons and a simple tangy vinaigrette- but don't let the simplicity fool you. This rustic summer salad is deliciousness in every bite, proving that simple ingredients like tomatoes and bread can be anything but ordinary. And it's one of my favorite things to make with tomatoes when they are in season.

Things to know about this Quick Italian Bread Salad (Panzanella) recipe

This easy Italian bread salad is the perfect way to use up day-old bread. Known as *Panzanella*, this rustic Tuscan salad turns simple ingredients—like crusty bread, ripe tomatoes, fresh cucumbers, red onion, and basil—into a bright and refreshing summer meal. It's a no-cook, quick recipe that's ideal for warm days when you want something light but satisfying.

Panzanella comes together fast with pantry staples and garden-fresh vegetables. The bread is lightly toasted in the oven for texture, then tossed with juicy tomatoes and a zesty red wine vinaigrette that soaks into every bite. The result? A flavor-packed salad that's hearty enough to serve on its own or

alongside grilled meats, seafood, or a bowl of chilled soup.

This quick Italian salad is perfect for meal prep and outdoor dining. It holds up well at room temperature, making it a great choice for picnics, potlucks, or summer barbecues. You can customize it with extras like olives, roasted peppers, or mozzarella, making it endlessly adaptable. Whether you're looking for a quick weeknight side or a simple vegetarian main, this Italian bread salad checks all the boxes.

Ingredients

• You said:

ChatGPT said: **Quick Italian Bread Salad (Panzanella) Ingredients:**

- 3 cups day-old crusty Italian bread, cut into 1-inch cubes
- 3 cups diced tomatoes
- 1 cucumber, peeled and chopped
- $\frac{1}{2}$ red onion, thinly sliced
- $\frac{1}{2}$ cup fresh basil leaves, torn
- $\frac{1}{4}$ cup extra virgin olive oil
- 2 tablespoons red wine vinegar
- 1 garlic clove, minced
- Salt and black pepper to taste
- Optional: fresh mozzarella balls or shaved parmesan

Instructions

1. Cut the bread into medium size cubes Season with the Italian seasoning, olive oil, salt, pepper, garlic, and onion powder.
2. In a dry skillet or oven at 375°F, toast the bread cubes for 5–7 minutes until golden and crisp. Let cool slightly.
3. In a small bowl, whisk together the olive oil, red wine vinegar, garlic, salt, and pepper.
4. In a large bowl, combine the tomatoes, cucumber, red onion, and basil. Add the toasted bread cubes and fresh mozzarella balls.
5. Drizzle the dressing over everything and toss well to coat. Let sit for 10–15 minutes so the bread can soak up the dressing and