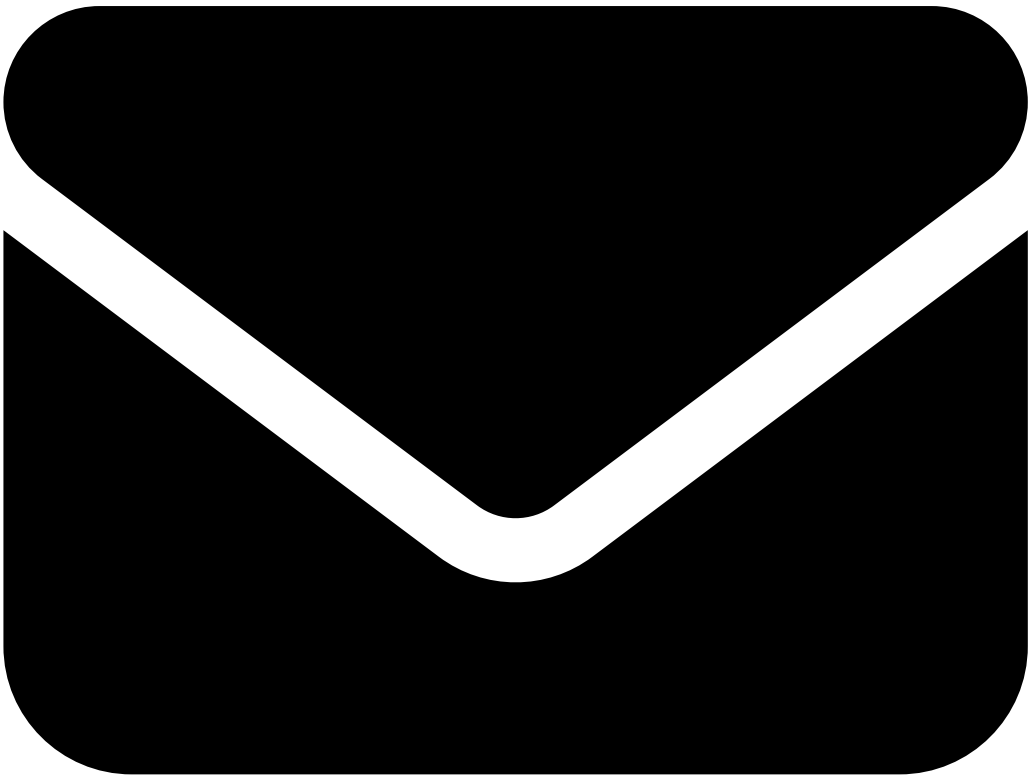
# Roasted Zucchini Panzanella Salad recipe

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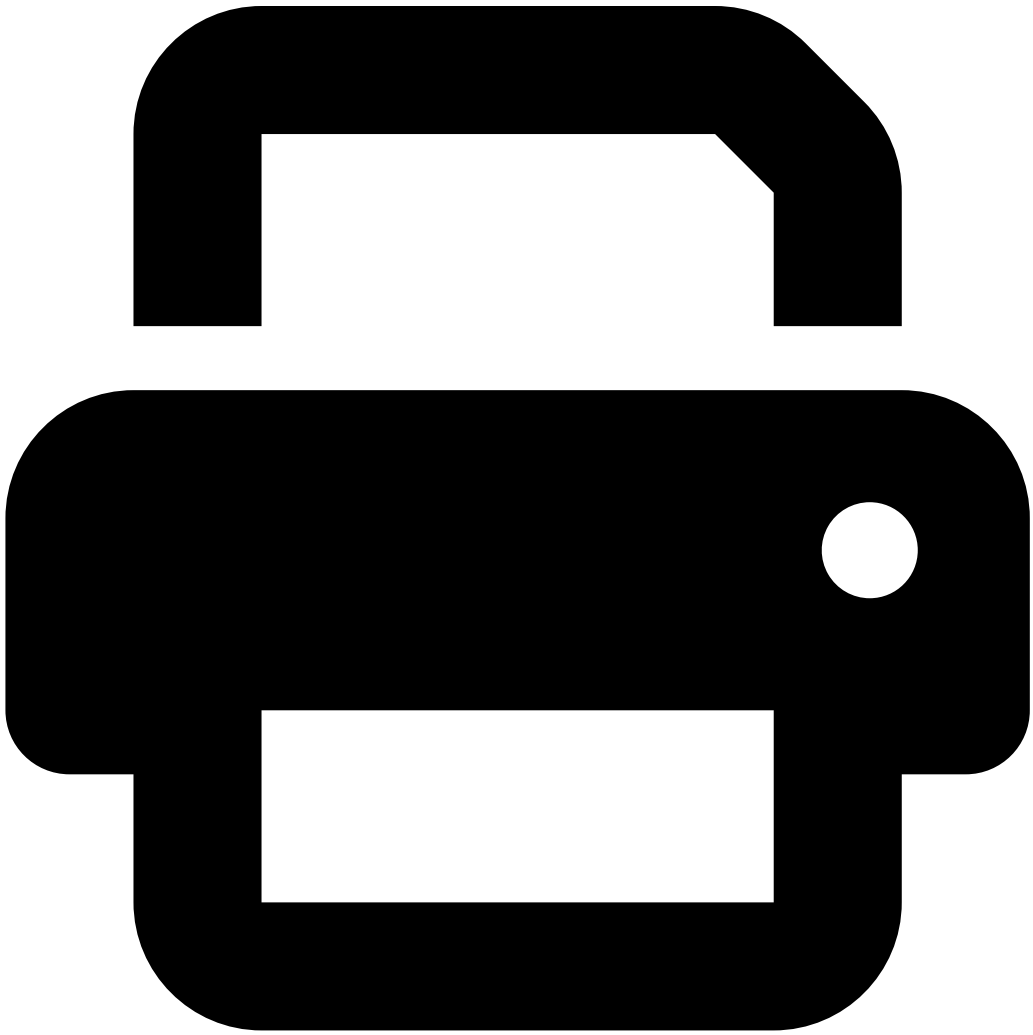
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If your garden is anything like mine right now, it’s bursting with zucchini—everywhere I turn, another one is ready to be picked. I swear they multiply overnight! This time of year, I’m always looking for new ways to use them up, and this **Roasted Zucchini Panzanella Salad** is one of my favorite solutions. It’s rustic, simple, and the perfect way to let those garden veggies shine. With toasted bread, juicy tomatoes, and a punchy vinaigrette, it’s everything I love about summer on a plate.

It’s also one of those no-fuss dishes that gets better as it sits. The roasted zucchini brings a tender sweetness, the bread soaks up all the flavor, and the tomatoes and basil keep it light and bright. Whether you serve it as a main dish or a side for grilling season, this is one zucchini recipe you’ll come back to again and again.

# Things to know about this Roasted Zucchini Panzanella Salad recipe

- **Perfect for peak zucchini season:** This is a great way to use up an abundance of garden zucchini while keeping things light and flavorful.
- **Best with day-old bread:** Slightly stale or toasted bread holds up best in the vinaigrette and gives that classic panzanella texture.
- **Customize it your way:** Add crumbled feta, white beans, grilled corn, or olives for extra protein or punch.
- **Let it sit before serving:** Giving the salad 10–15 minutes to rest allows the bread to soak up the vinaigrette and all the flavors to meld beautifully.
- **Tastes even better the next day:** Store leftovers in the fridge for up to 2 days—it makes a fantastic next-day lunch.
- **Make it a meal:** Serve it alongside grilled chicken, fish, or even a simple fried egg on top for a satisfying summer dinner.
- **Craving more fresh summer flavors?**
  Check out a few more of my garden-inspired favorites:
    - Italian Amaretti stuffed summer peaches– sweet, savory, and summery
    - Italian Summer Street Corn – with parmesan and herbs
    - How to make Italian Pickled Eggplant – (melanzane sotto aceto ) a pantry staple from my childhood

# Roasted Zucchini Panzanella Salad Recipe



Roasted zucchini panzanella salad combines caramelized zucchini, toasted bread, fresh herbs, and seasonal vegetables in a classic Tuscan-style bread salad. A rustic Italian recipe that is perfect for summer gatherings or a light meal.

- 2 medium zucchini (sliced into cubed)
- 2 cups crusty bread (cubed (day-old or toasted))
- 2 cups cherry tomatoes (halved)
- 1/2 red onion (thinly sliced)
- 1/2 cup fresh basil leaves (torn)
- 2 tbsp red wine vinegar
- 4 tbsp extra virgin olive oil (divided)
- 2 teaspoon each garlic powder and paprika
- Salt and freshly cracked black pepper (to taste)
- 1 garlic clove (minced (for vinaigrette))
- Optional: shaved Parmigiano or crumbled feta for serving

1. Preheat the oven to 425°F (220°C).
2. Season the zucchini: Toss sliced zucchini with 2 tablespoons olive oil, garlic powder, paprika, salt, and black pepper. Spread on a parchment-lined baking sheet in a single layer.

3. Roast for 20–25 minutes, flipping once, until golden and slightly crisp around the edges. Let cool slightly.
4. Toast the bread: While the zucchini roasts, toss cubed bread with a drizzle of olive oil and toast in the oven for 10–15 minutes, until golden and crunchy.
5. Make the vinaigrette: In a small bowl, whisk together red wine vinegar, 2 tablespoons olive oil, minced garlic (if using), a pinch of salt, and pepper.
6. Assemble the salad: In a large bowl, combine roasted zucchini, toasted bread, halved cherry tomatoes, red onion, and basil. Drizzle with vinaigrette and toss gently.
7. Let it sit for 10–15 minutes so the flavors meld and the bread absorbs some dressing.
8. Serve at room temperature, optionally topped with shaved Parmigiano or crumbled feta.

Salad, Side Dish
Italian
zucchini panzanella salad, Italian bread salad,