

Roasted Zucchini Panzanella Salad recipe

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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

Ingredients

- 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

Instructions

- **Preheat the oven** to 425°F (220°C).
- **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.
- **Roast** for 20–25 minutes, flipping once, until golden and slightly crisp around the edges. Let cool slightly.
- **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.
- **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.
- **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.
- **Let it sit** for 10–15 minutes so the flavors meld and the bread absorbs some dressing.
- **Serve** at room temperature, optionally topped with shaved

Parmigiano or crumbled feta.