

Watermelon Panzanella Salad

INGREDIENTS

For the toasted bread:

- 4 slices crusty Italian bread, cut into cubes or torn into small pieces
- 1-2 tbsp olive oil
- Fresh ground pepper

For the salad:

- 4 cups arugula
- ½ red onion, thinly sliced

- 1 cup watermelon, cubed
- ¼ cup crumbled feta cheese

For the dressing:

- ¼ cup olive oil
- Juice of ½ lemon
- Salt & pepper, to taste
- Optional – fresh mint or basil, chopped



Recipe courtesy of foodandnutrition.org

DIRECTIONS

1. Preheat oven to 425° F.
2. Lay the cubed bread on a baking sheet in a single layer.
3. Drizzle with 1-2 tbsp olive oil and fresh ground pepper.
4. Bake in oven for 5-7 minutes, until bread is golden brown and just lightly toasted.
5. Remove from oven and let cool completely.
6. Assemble salad by topping arugula with sliced onion, watermelon, feta cheese and toasted bread. Top with dressing ingredients and lightly toss together salad. Top with fresh herbs if desired.