Watermelon Panzanella Salad

INGREDIENTS

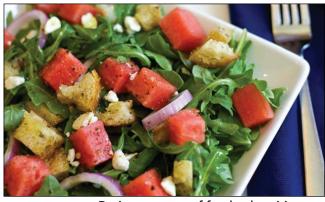
For the toasted bread:

- 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
- 1/2 red onion, thinly sliced

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

For the dressing:

- 1/4 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.

