

# Colorful Panzanella with an Herb Dressing

25–30 Min

## Ingredients 4 Portions

= Kotányi Produkte

| | |
|---|---|
| 500 g | Wholemeal bread |
| 300 g | Cherry tomatoes |
| 2 piece | Mini cucumbers |
| 200 g | Black olives, pitted |
| 1 piece | Red onion, small |
| 100 g | Capers |
| 40 g | Pine nuts |
| 20 g | Basil, fresh |
| 8 tbsp. | Olive oil, extra virgin |
| 4 tbsp. | White balsamic vinegar |
| 1 tsp. | Organic Oregano, Crushed |
| 1 pinch | Sea Salt, Coarse |
| 1 pinch | Pepper Black, Whole |

## Preparation

1. Toast the pine nuts in a dry non-stick pan until they are nicely browned. Then put to one side.
2. Tear the wholemeal bread into bite-sized pieces and toast until crispy in the same pan with some olive oil. Leave to cool.
3. Wash and cut the cherry tomatoes into quarters. Wash and slice the mini cucumbers. Remove the stalk from the capers and cut any large capers in half. Peel the red onion, half then into fine rings. Add all the ingredients to a salad bowl.
4. Rinse the basil, pluck off the leaves and roughly tear them. Add to the rest of the ingredients along with the black olives.
5. Mix the olive oil, vinegar, oregano, a pinch of salt and freshly ground pepper to make a dressing, then pour over the rest of the ingredients and mix through thoroughly.
6. Mix the crispy wholemeal croûtons through the salad, dish the finished salad up onto plates and garnish with the pine nuts.