

# Panzanella with Feta

By Audrey Plant

## Ingredients

### *Homemade Croutons*

1 loaf Italian bread, cubed into 1-inch cubes  
1/4 cup extra-virgin olive oil  
1 teaspoon kosher salt  
1/2 teaspoon fresh ground black pepper  
1/2 teaspoon garlic powder  
5-8 sprigs of fresh thyme, roughly chopped

### *Panzanella with Feta*

6 mini cucumbers, sliced into 1/2-inch discs  
3 cups rainbow cherry tomatoes, sliced into half  
1/2 medium red onion, diced  
2 tablespoons extra-virgin olive oil  
1 tablespoon balsamic vinegar or red wine vinegar  
Juice of one fresh lemon  
1/4 cup fresh flat-leaf parsley, minced  
2 tablespoons fresh basil leaves, minced  
Kosher salt and freshly ground to taste  
8-ounces feta cheese in a block, broken into large and small pieces

## Instructions

### *Homemade Croutons*

1. Preheat the oven to 425F
2. Add cubed bread to a parchment paper-lined baking sheet. Add olive oil, salt, pepper, and thyme. Toss together until evenly coated.
3. Place into oven and bake for 15-20 minutes until golden brown. Remove from oven and cool completely.

### *Panzanella with Feta*

1. In a large mixing bowl, add cucumbers, tomatoes, and red onion. Mix until combined.
2. Add olive oil, balsamic vinegar, lemon juice, parsley, and basil. Using a large spoon mix until evenly coated. Season with salt and pepper to taste.
3. Break apart feta into large and small pieces. Add 3-4 cups of Homemade Croutons and lightly toss. Serve immediately.

Notes:

1. Salad can be made 1 day ahead of time, set Homemade Croutons aside, and add right before serving.
2. Add other fresh herbs such as dill, chives, rosemary, and oregano.