

Grilled Panzanella Salad with Summer Veggies

Serves: 6 to 8

Ingredients:

4 slices rustic white bread, sliced 1-inch thick

2 sweet bell peppers, cut into quarters, veins and seeds removed (I use a mix of red, yellow or orange)

2 zucchinis, cut into wide strips ¼-inch in thickness

2 shallots, peeled and cut in half with the root still attached

2 tablespoons fresh chives, divided

¼ cup extra virgin olive oil, plus more for the bread and veggies

2 tablespoons red wine vinegar

½ teaspoon smoked paprika

¼ teaspoon chili powder

¼ teaspoon garlic powder

Kosher salt

Freshly ground black pepper

Directions:

Preheat the grill to high heat and lubricate with vegetable oil.

Brush the slices of bread with olive oil on both sides and sprinkle one side with salt and pepper.

Place the cut vegetables in a large bowl and add 1 tablespoon of olive oil, ½ teaspoon salt and ¼ teaspoon black pepper. Toss until well combined.

Grill the bread slices over high heat until charred on both sides; remove from the grill and transfer to a plate. The bread may be prepared up to 24 hours in advance and stored in an airtight container until you are ready to assemble the salad.

Place the vegetables on the hot grill and cook, turning often, until they are tender and lightly charred all around. Use a wire cookie rack over the grill to keep any smaller pieces from falling

through the grate. Place the grilled vegetables back in the bowl and let cool for 15 minutes. The vegetables can be grilled and refrigerated in an airtight container for up to 24 hours before assembling the salad.

Slice the grilled bell peppers and zucchini into one-inch pieces and place in a large bowl. Remove the root ends from the shallots and separate the layers, chopping them into smaller pieces if desired. Place the onions in the bowl with the peppers and zucchini and add 1 tablespoon of the chives. Rip the grilled bread into large chunks and add to the vegetables, tossing until well combined.

In a small bowl, combine $\frac{1}{4}$ cup olive oil with the red wine vinegar, smoked paprika, chili powder, garlic powder, $\frac{1}{2}$ teaspoon salt and $\frac{1}{4}$ teaspoon black pepper. Whisk vigorously until fully emulsified. Add the remaining tablespoon of fresh chives and stir to combine. Taste and adjust seasoning as desired.

Pour the dressing over the bread salad and toss gently to combine. Serve immediately at room temperature.