

Michael's Sweet and Salty Panzanella Salad

Serves: 4-6

Salad:

- 8 Roma tomatoes, cut into bite-sized pieces
- 2 tsp. Kosher salt
- 1 bulb fennel, thinly sliced
- 1 large orange, bite-sized pieces
- ½ cup pitted Kalamata olives
- ½ cup pitted green olives
- 2 tsp. capers
- 2 handfuls fresh arugula, washed and dried
- 4 cups Ciabatta (or sourdough), cubed and toasted

Vinaigrette:

- ¾ cup Harvest Farms Extra Virgin Olive Oil
- 2 tbsp. shallots, thinly sliced
- 1 tbsp. cloves garlic, minced
- 1 tsp. Dijon mustard
- 2 tbsp. apple cider vinegar
- 1 tbsp. orange juice
- ½ cup fresh basil, chopped fine
- salt and pepper, to taste

1. Place tomatoes into a colander, over a dish, and sprinkle with about 2 tsp. Kosher salt. Set aside.
2. Place all vinaigrette ingredients into the bottom of a large salad serving bowl. Whisk together until well combined.
3. Add all your salad ingredients on top of the dressing, placing the bread at the top.
4. When ready to eat, toss, wait 30 minutes, and serve.

Notes: For a twist, try with grilled peaches instead of oranges.