

## Peach Panzanella

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### Ingredients:

8 oz of any type rustic bread, cut into ½ “ to 1” cubes

8-16 oz cherry tomatoes cut in half

2-3 large ripe peaches, diced

1/2 small cucumber diced (optional)

¼ small red onion, very thinly diced

1-2 cup arugula

4 tablespoons extra virgin olive oil

2 tablespoons balsamic vinegar

1+ tsp kosher salt

Freshly cracked black pepper to taste

1/2 cup (8g) basil leaves, chopped

### Instructions

1. Preheat the oven to 350°F.
2. Spread the bread cubes out on a baking sheet. Bake in the preheated oven for 15 minutes, until toasted and crisp.
3. Place the peaches, tomatoes and cucumbers in a large serving bowl.
4. In a small bowl, whisk the balsamic vinegar and olive oil together. Season the vinaigrette with salt and pepper to taste.
5. To the peaches and tomatoes in the serving bowl, add the onions and basil, and gently toss to combine. Add the toasted bread cubes and vinaigrette, and gently toss again to coat.
6. Taste, and season with a bit of salt and pepper, as needed

**The story behind this recipe.** My friend, Karin, love peaches and invented this recipe to combine her beloved peaches with another favorite dish. Adjust the quantities of peaches, tomatoes and bread to achieve the ratio you like. Yum!