



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

JULY 2020
Recipe 134

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Smoked Salmon Panzanella

PREPARATION

1 - Heat 1/4 cup of olive oil in a large skillet over medium heat. Add the bread and 1/2 teaspoon salt; toss well. Cook, stirring frequently, until the bread is crispy and golden brown, about 10 minutes. Set aside to cool.

2 - In a large bowl, combine the tomatoes, peach slices, cucumber, capers, wine vinegar, garlic, red onion, pepper, the remaining 1/2 teaspoon salt, and the remaining 1/2 cup oil. Toss well.

3 - Immediately before serving, add two-thirds of the toasted bread, smoked salmon and basil to the salad. Toss to combine, then taste and adjust seasoning, if necessary. Transfer to a serving bowl and sprinkle the remaining toasted bread cubes, smoked salmon and basil over top. Serve immediately.



Smoked Salmon Panzanella

Cook's Note: With crispy olive oil-soaked Italian bread, juicy tomatoes, cucumbers, peaches and smoked salmon, this summer twist on traditional Italian panzanella salad makes for a delicious and satisfying summer meal.

Bon Appétit
-George

(photo by Marc-Henri)

INGREDIENTS

- 3/4 cup extra virgin olive oil, divided
- 6 cups rustic Italian bread such as ciabatta, cut into 1-in cubes
- 1 teaspoon sea salt, divided
- 1 pound cherry tomatoes
- 1/2 pound fresh sliced peaches
- 1 small English cucumber, seeded and thinly sliced
- 3 tablespoons capers, drained
- 3 tablespoons white wine vinegar
- 1 large clove garlic, minced
- finely sliced red onion rings
- 6 oz. smoked salmon, divided into bite-sized pieces
- 1/4 teaspoon freshly ground black pepper
- 1/3 cup fresh chopped basil

COOK'S NOTE:

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