

PANZANELLA

- 1 small loaf Ciabatta or other rustic style white bread, torn into bite sized pieces
- 2 cloves garlic, minced
- 3 tablespoons red wine vinegar
- 1/2 cup extra virgin olive oil, plus more as needed
- 2 pounds mixed tomatoes, roughly chopped or halved according to size
- 1 small cucumber, peeled, halved, seeded and thinly sliced
- 1/2 cup green olives, pitted and roughly chopped
- 1/4 cup capers, drained
- 1/4 cup fresh chervil
- Sea salt
- Freshly ground black pepper

Heat oven to 350. Arrange bread on a parchment lined baking sheet and toast until golden. Remove from oven and transfer to a large mixing bowl. Combine garlic, vinegar and olive oil in a small bowl. Add tomatoes, cucumber, olives and capers to bowl with bread. Dress with olive oil mixture. Toss well. Add chervil and season with salt and pepper. Let stand about 30 minutes so that bread soaks in juices. Drizzle in more olive oil and adjust seasoning just before serving.