

Summer Panzanella with Peaches and Kale

-4-5 cups tore up pieces of bread
-2-3 tbsp extra virgin olive oil
salt and pepper
salad:
-1 big shallot, peeled and thinly sliced
-4-5 cups chopped tomatoes
-2 peaches, pitted and roughly chopped
-2 stalks of kale, stemmed and sliced
-2 big sprigs of basil, leaves finely sliced (reserve some whole leaves for garnish if you like)
-1/4 cup + 2 tbsp extra virgin olive oil
-1/4 cup balsamic vinegar
salt and pepper

1. Preheat the oven to 350 degrees F.
2. Place the tore up bread on a large, parchment lined baking sheet.
3. Drizzle with the olive oil and season with salt and pepper.
4. Toss to coat bread evenly in the oil.
5. Bake for 15 minutes, flipping croutons at the halfway point to promote even browning.
6. Remove from the oven and set aside.
7. Place the chopped tomatoes, peaches, kale and basil in a large bowl.
8. Drizzle the oil and white balsamic vinegar on top and season the mixture with salt and pepper.
9. Toss to combine. Add the cooled croutons and toss once more.
10. Let this mixture sit for 10 minutes or so that the bread can soak up the juiciness from all the veggies and fruit. Serve with a big sprig of basil on top if you like.