



## **Summer Watermelon Panzanella Salad**

*Add a touch of melon to this delicious summer classic*

### **Bread Croutons:**

6 ounces Italian bread with the crust, torn into bite-size pieces

3 Tablespoons olive oil

Sea salt to taste

### **Dressing:**

1 large garlic clove, fine minced

1 shallot, peeled, finely minced

1 large lemon, (1 tsp. zest and 1/4 cup juice)

1/2 teaspoon Dijon mustard

1/2 Tablespoon honey

1/8 teaspoon ground black pepper

1/4 teaspoon sea salt or to taste

5 Tablespoons olive oil

**Salad Produce:**

15 ounces mixed colored cherry/grape tomatoes, sliced

2 mini cucumbers, halved, sliced

2 Tablespoons chopped red onion

3 ounces seeded red watermelon; rind removed

1 cup mixed baby lettuces, coarse chop

Minced herbs as desired

**Serve with:** Shaved Parmesan as desired

**Before Starting:** Preheat the oven to 375-degree F; line large, rimmed baking sheet with foil.

**Prepare Bread Croutons:** Tear bread into bite sized pieces; toss with 3 Tablespoons olive oil. Lightly sprinkle with sea salt. Place on foil-lined baking sheet. Bake in 375-degree F. oven for about 15 minutes or golden brown and crunchy.

**Prepare Dressing:** In a small bowl; combine garlic clove, finely minced shallot, lemon zest, lemon juice, Dijon mustard, honey, black pepper, and salt. While whisking, slowly stream in olive oil until all of it is incorporated into a stable emulsion.

**Combine Produce:** Wash and dry vegetables. Remove rind from watermelon slice; cut vegetables and melon into small bite-size pieces. Place into a large bowl.

**Combine Salad Ingredients:** Fold croutons into the salad mixture; gently toss with 2 Tablespoons dressing to coat all the components with dressing. Add more dressing as needed. Add herbs and/or seasoning as desired.

**Set Salad Aside:** Allow salad to sit for about 10 to 15 minutes before serving. This will allow the dressing to permeate the flesh of the tomatoes and croutons, enhancing the flavor.

**To Serve:** Place salad on plate; garnish with shaved Parmesan if desired. Yield: Serves 2 dinner or 4 smaller salads  
Cook Time: 20 minutes Preparation Time: about 45 minutes

**Recipe Inspired by:** Culinary Vegetables Institute – For original recipe see: <https://www.farmerjonesfarm.com/blogs/recipes/panzanella-salad>

**Cook's Note:** I split the small tomatoes and cut some of them in different sizes. The cucumbers and watermelon were also cut into assorted bite-size pieces. Chef Jamie Simpson shared the idea that creating a variety of shapes and sizes adds variation to the salad.

**About the Recipe:** Fresh juicy tomatoes are the stars in this summer classic salad. Cucumbers, watermelon, onions, and lettuce add supporting flavors. Using mixed tomato colors creates a festive appearance. The high quality of ingredients makes this salad a cool way to dine on those hot summer days.