

Panzanella Salad with Beans

Prep: 20 minutes • Cook: 10 minutes

A vibrant Italian bread salad where juicy salted tomatoes, crisp-edged sourdough, creamy butter beans, and fresh basil mingle in a bright tomato-vinaigrette for a summery, savory bite in every forkful.

Ingredients

- 2 lbs tomatoes (ripe; chopped into bite-size pieces)
- 3/4 teaspoon, plus more for seasoning fine sea salt
- 8 oz (about 4 cups) sourdough bread (torn or cut into 1.5-inch pieces; or use ciabatta)
- 6 tablespoons extra-virgin olive oil
- 1/4 cup red onion (diced)
- 1 clove garlic (minced)
- 1 teaspoon Dijon mustard
- 2 tablespoons red wine vinegar
- to taste black pepper (freshly ground)
- 1 can (15 oz/14 fl oz/398 ml) butter beans (rinsed and drained)
- 1/3 cup fresh basil leaves (packed; chopped)

Instructions

1. Chop the tomatoes into bite-size pieces and place in a colander set over a large bowl. Sprinkle with 3/4 teaspoon fine sea salt, toss gently, and let drain 10 to 15 minutes, tossing occasionally to collect the juices below.
2. Preheat oven to 350°F (177°C). Tear or cut the sourdough into 1.5-inch pieces (about 4 cups). Spread on a baking sheet, drizzle with 1 tablespoon olive oil, toss, season with salt and freshly ground black pepper, and bake 8 to 10 minutes until crisp around the edges. Let cool slightly.
3. Lift the colander of tomatoes onto a plate. To the bowl of tomato juices, add 5 tablespoons olive oil, diced red onion, minced garlic, Dijon mustard, and red wine vinegar. Whisk vigorously until emulsified, then season with salt and pepper to taste.
4. Add the butter beans, drained tomatoes, and toasted bread to the bowl. Chop the basil and add it in. Toss well to combine, adjust seasoning, and let rest 15 to 30 minutes before serving for best flavor and texture.

Tags: Italian, Salad, Vegetarian, Vegan, Beans, Summer
