



PANZANELLA BEER BREAD SALAD

- 1 Cucumber
- 8 Oz. Mozzarella balls
- fresh parsley
- 1 Pint grape tomatoes
- 1 Yellow or red pepper
- ¼ Red onion
- 1 Box **TSG Artisanal Rosemary Wheat Bread**™, baked
See substitution below
- ¼ **TSG Garlic Parmesan Vinaigrette**™

1. Bake loaf of beer bread per box directions but substitute Olive Oil in place of butter.
2. Dice vegetables into 1" pieces (leave tomatoes whole) and place in large salad bowl with mozzarella balls and finely chopped parsley.
3. Add Garlic Parmesan Vinaigrette, toss and set aside.
4. While salad is marinating, cut half the loaf of bread into 1" squares and drizzle lightly with olive oil.
5. Bake at 350 F for 20 minutes or until golden.
6. Toss into salad, let sit for 10 minutes and serve.

Tip: Use a clear salad bowl to accentuate the colorfulness of this dish

SIDE DISH

MAIN DISH