PANZANELLA SALAD

USING TOMATO BALSAMIC SAUCE

Serves: about **4**

Total Time: 15 min

INGREDIENTS

1/2 bottle (4 oz)
Blount Clam Shack Tomato Balsamic Sauce

1/2
Baguette

1 /2 bunch
Fresh Basil

1
Hot House Cucumber

15
Cherry Tomatoes

+ these pantry items:

Salt
Pepper
Olive Oil

COOKING INSTRUCTIONS

1 PREP

- **Preheat oven to 375°F**
- **Wash and dry all produce.**
- Slice **cucumber** thick.
- Halve **cherry tomatoes.**
- Thinly slice **basil.**
- Large dice **baguette.**

2 MAKE CROUTONS

- Place diced **baguette** onto a medium size sheet pan. Drizzle **olive oil** over the **bread** and place in the oven.

STEP 2 CONTINUED...

- Cook for 3-5 minutes or until the **bread** is toasted. Remove from the oven and set aside for salad assembly.

3 COMBINE & SERVE

- Combine the **tomatoes, cucumber, basil, toasted baguette** and T**omato Balsamic Sauce** in a medium bowl. Season with **salt** and **pepper** to taste.
- Allow the ingredients time to marinate (approximately 10 minutes) and serve!

BLOUNT Clam Shack

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