

CORN BREAD

PANZANELLA



SERVINGS
4



PREP TIME
10 MINUTES



COOK TIME
20 MINUTES

INGREDIENTS

1 carton grape tomatoes, *red or yellow*

1 English cucumber, *deseeded and chopped*

Red onion, *diced (optional)*

1 cup Fresh basil *chiffonade*

1 loaf of cornbread prepared

4 oz Parmesan cheese, *shaved*

1/4 cup olive oil

2 Tbsp balsamic vinegar or glaze

Salt and pepper to taste

INSTRUCTIONS

1. Prepare your favorite cornbread recipe and let it cool completely. Cut into 1-inch cubes and place in a large serving bowl.
2. Deseed and chop the tomatoes and cucumbers, and dice the onion. Add them to the bowl with the cornbread.
3. Drizzle with olive oil and vinegar, and season with salt and pepper to taste.
4. Garnish with fresh basil and shaved parmesan.
5. Gently toss to combine and serve immediately.

EQUIPMENT

Chef's knife

Cutting board

Large mixing bowl

Liquid measuring cup

Serving spoon

Cheese grater