

Grilled Pepper & Onion Panzanella

What You'll Need

- › ¼ cup pepperoncini brine (from the jar)
- › 5 tbsp extra virgin olive oil, divided
- › 1 tsp kosher salt, divided (plus additional to taste)
- › ¼ tsp black pepper, divided (plus additional to taste)
- › 10 to 12 ounces of ciabatta bread
- › 4 Red Sun Farms® Mini Sweet Peppers, each cut in half lengthwise
- › 1 large red onion, sliced into rounds ½-inch thick
- › 8 pepperoncini (from the jar), sliced into thin rounds
- › ¼ cup crumbled feta
- › ¼ cup torn fresh basil leaves



Directions

DRESSING

1. Whisk together pepperoncini brine, 3 tablespoons of the olive oil, ½ teaspoon salt, and ¼ teaspoon black pepper in a small bowl. Set aside.

PANZANELLA

1. Cut ciabatta bread into 1-inch slices.
2. Preheat oven to 400°F. Brush both sides of bread with 1 tablespoon of olive oil and season with remaining salt and pepper.
3. Arrange bread on parchment-lined baking sheet and bake until nicely marked and toasted, 4–5 minutes per side. Transfer to a cutting board.
4. Turn the oven to Broil on High. Brush the mini pepper halves and onion rounds evenly with the last tablespoon of the oil and sprinkle evenly with salt and pepper.
5. Place peppers and onions on a parchment-lined tray. Turn after 3–4 minutes. Cook until charred and tender, another 3–4 minutes. Remove from oven and transfer to a cutting board.
6. Cut bread into 1-inch cubes and transfer to a large bowl.
7. Slice peppers into thin strips and separate onion rounds into rings; add to bread in bowl. Toss to combine.
8. Drizzle with pepperoncini vinaigrette and toss again. Add additional salt and black pepper to taste, and add a drizzle of oil if the salad seems dry. Top with pepperoncini rounds, feta, and basil. Serve panzanella warm or at room temperature.