



# Bread Salad Italiano

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1 loaf vegan artesian bread, cut up into cubes, or torn if you want it authentic

1 tbl. garlic, chopped

1 cup grape or cherry tomatoes, cut in half

1 cup cucumber, seeded and chopped

1 small red onion, sliced into thin rings

½ cup fresh Italian parsley, chopped

½ cup fresh basil, chopped

Preheat oven to 300°. Put bread cubes on a cookie sheet and bake for 30 minutes, tossing half way through. Let cool.

Mix all the ingredients with the bread cubes in a salad bowl. Chill.

Make the vinaigrette:

½ cup olive oil

¼ cup balsamic vinegar

Pinch of sea salt

¼ tsp. freshly ground black pepper

½ tsp. garlic, minced

Mix all the vinaigrette ingredients in a small bowl. Pour dressing over salad and toss just before serving.