



Green Panzanella with Pickled Shallot

Ingredients

- 1 large shallot, thinly sliced
- ½ cup [Fustini's Vinoso red wine vinegar](#)
- Kosher salt and freshly ground black pepper
- 3½. lb. assorted ripe green heirloom tomatoes, cut into wedges
- ½ cup [Fustini's Gremolata olive oil](#)
- 2 cups arugula or arugula/spinach blend, thick stems trimmed

Sharon's Hint

Adapted from bonappetite.com

Croutons

- 4 cups torn white country bread, with crusts into 1½" pieces
- 2 garlic cloves, lightly crushed
- 3 tablespoons [Fustini's Gremolata olive oil](#)
- Kosher salt and freshly ground black pepper

Directions

Step 1.

Step 2.

Transfer 2 tablespoons of vinegar from the shallot mixture to a large bowl (reserve the remaining vinegar with shallots). Whisking constantly, gradually add oil; whisk until combined. Season dressing with salt, pepper, and more vinegar from the shallot mixture, if desired. _____

Step 3.

Add arugula and croutons to bowl with tomato mixture; season with salt and pepper and toss to combine. Drain pickled shallot. Serve Panzanella topped with pickled shallot.

Step 4. Croutons

Meanwhile, preheat the oven to 350°. Combine bread and garlic on a large rimmed baking sheet and drizzle with olive oil; season with salt and pepper. Squeeze bread pieces lightly with your hands so they will evenly absorb oil and spread out in a single layer. _____