

ARTICHOKE AND TOMATO PANZANELLA

(YIELD: 4 SERVINGS)



INGREDIENTS

1. 10 ounces frozen or jarred artichoke hearts
2. 2 cups whole-wheat bread, cut into 1 1/2-inch pieces
3. 6 vine tomatoes, cut into half or quartered
4. 1 cup green olives
5. 1/2 cup chopped, fresh basil leaves
6. 1/2 cup extra-virgin olive oil, plus more for drizzling
7. 1/4 cup white wine vinegar
8. 1/2 teaspoon salt, plus more for seasoning
9. 1/2 teaspoon freshly ground black pepper, plus more for seasoning

PREPARATION

1. Place a grill pan over medium-high heat.
2. Drizzle the bread and artichoke hearts with olive oil and season with salt and pepper. Grill the bread and artichokes until golden brown at the edges, about 6 minutes total, turning every 2 to 3 minutes. Remove the bread and artichokes from the grill and transfer to a large bowl.
3. Add the tomatoes, olives and basil to the bowl and toss to combine. In a small bowl stir together the 1/2 cup olive oil, white wine vinegar, 1/2 teaspoon salt, and 1/2 teaspoon pepper. Drizzle the dressing over the salad. Toss to combine and serve immediately.