



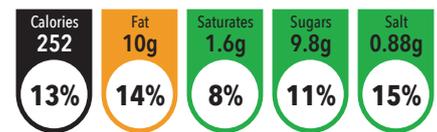
PANZANELLA SALAD

 **Prep:** 15 minutes plus marinating

 **Cook:** 30 minutes

 **Serves:** 4

Each serving contains



of your guideline daily amount

INGREDIENTS:

- 1 red pepper, halved and deseeded
- 1 yellow pepper, halved and deseeded
- 2 tbsp extra virgin olive oil, plus extra for brushing
- 100g ciabatta bread, torn into bite sized pieces
- ½ tsp **LoSalt**
- 400g can cannellini beans, drained and rinsed
- 2 beef tomatoes, cut into small chunks
- 2 tbsp balsamic vinegar
- Basil leaves to serve

METHOD:

1. Preheat the oven to 200°C, gas mark 6.
2. Brush the pepper halves with a little oil, place on a baking tray skin side up and grill for 10 minutes, turn and grill for a further 5-10 minutes until charred and softened. Place in a bowl, cover with clingfilm and allow to cool before discarding the skin.
3. Meanwhile, place the bread on a baking tray and toss with 1 tbsp oil and ¼ tsp **LoSalt**. Bake for 8-10 minutes until golden and crisp.
4. Thickly slice the peppers and place in a large bowl with the bread, cannellini beans and tomatoes. Mix the remaining oil with the vinegar and remaining **LoSalt** and toss into the salad. Allow to stand for 10-15 minutes before serving, garnished with fresh basil leaves.