



---

## Shredded Parmesan Panzanella Salad

---

Serves 6-8



### Salad Ingredients

8 cups assorted cherry tomatoes  
1 baguette, cut into 1 inch bread cubes  
3 Tablespoons extra virgin olive oil  
2 teaspoons salt  
1 teaspoon pepper  
1 Tablespoon herbs de Provence or Italian seasoning  
1 cup Argitoni Parmesan Fresh Shredded Cheese  
1 cup fresh basil leaves, removed from the stem and torn if large

### Dressing Ingredients

¼ cup extra virgin olive oil  
3 Tablespoons white wine vinegar  
1 teaspoon Dijon mustard  
1 small shallot, minced  
1 teaspoon herbs de Provence or Italian seasoning  
½ teaspoon salt  
¼ teaspoon pepper

### Instructions

1. Preheat oven to 400 degrees. Place bread cubes on a large sheet pan. Drizzle with olive oil, salt, pepper and herbs de Provence. Toss to coat.
2. Bake for 5 - 8 minutes until the bread cubes are golden brown. Remove from the oven and cool.
3. For the dressing, combine the vinegar, Dijon, shallot, herbs de Provence, salt and pepper in a small bowl. Whisk to combine. Drizzle in the olive oil and whisk until thoroughly combined. Taste and adjust seasonings.
4. In a large bowl, combine the tomatoes, bread cubes, parmesan and basil. Toss. Drizzle with the dressing and toss.
5. Let salad sit for 15 minutes or so before serving, passing additional Parmesan cheese to garnish.