PANZANELLA

Serves: 4  |  Prep time: 30 minutes

INGREDIENTS
- 2 small cucumbers or 1 large
- 3 tomatoes, cut into small pieces
- ½ red onion, cut into small pieces
- Salt and pepper
- 4 slices of 1 day old bread
- 2 tbsp. olive oil
- Optional: jalapeno (cut up small), 1 lime, juiced

DIRECTIONS

FOR THE SALAD:
1. Peel the cucumber and cut into small pieces. Cut tomatoes and onion into small pieces.
2. Mix the cucumbers and tomatoes together in a bowl, keep 2 tbsp. tomatoes separate.
3. Sprinkle salt and pepper on the salad.
4. Toast the bread, then tear into small pieces.
5. Add bread to vegetables.

FOR THE DRESSING:
6. In a pan, heat the olive oil, then cook the jalapeno (if you use it) for 1 minute.
7. Add the 2 tbsp. tomatoes and cook for 2 more minutes.
8. Turn the stove off, add the lime juice, and a pinch of salt and pepper.
9. Add the dressing to the salad!

Adapted from Good And Cheap by Leanne Brown