

## Green Tomato Southwestern Panzanella Salad with Cilantro Lime Dressing

Prep Time: 15 mins

Cook Time: 15 minutes

### Ingredients:

3 green tomatoes, medium diced

3/4 cup corn kernals

1 avocado, medium diced

1/4 cup onion, small diced

3/4 cup red capsicum, medium diced

3/4 cup green capsicum, medium diced

3/4 cup formaggio fresco, crumbled (Feta)

jalapeno, small diced, to taste or chilli

6 cups cubed bread

Salt and pepper

olive oil

### Cilantro (coriander) Lime Dressing:

1/2 cup olive oil

1 clove garlic, roughly chopped

1/2 teaspoon dijon mustard

1 tablespoon shallot, roughly chopped or spring onion

3 tablespoons lime juice, about (1 and 1/2 limes)

1/4 cup cilantro (coriander)

1/2 teaspoon salt

1/4 teaspoon pepper

## Method:

- 1) Heat a large pan over medium heat and drizzle with about 2 teaspoons olive oil. Place cubed bread into the hot pan and sprinkle with a pinch of salt and pepper. Toast the bread for about 15 minutes, or until bread is crispy on the outside. Let cool.
- 2) Add the remaining salad ingredients into a large bowl and then add in the cooled bread cubes.
- 3) Add all of the cilantro lime dressing ingredients into a blender and blend until combined.
- 4) Pour dressing over the bread and vegetable mixture and stir until everything is combined.

## Notes:

- You may want to pour dressing slowly over the salad to make sure you do not over dress the salad. Use as much as you would like, I used the entire amount.