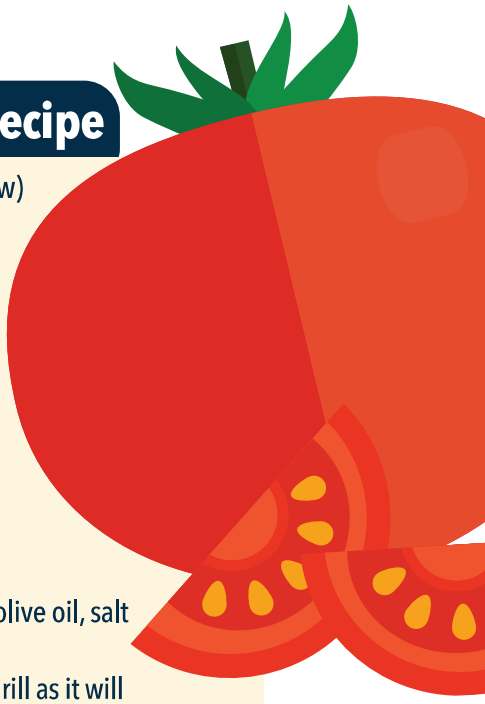
Maschio's Food Services, Inc.

Recipe of the Month

SEPTEMBER

JERSEY FRESH™ Farm to School

Zucchini Panzanella Salad with Crouton & Tomato Recipe



INGREDIENTS

- 1 cup day old bread cubes
- ½ bunch Jersey Fresh mint
- 3 large Jersey Fresh zucchini
- 2 TB olive oil, plus more for drizzling bread
- ½ tsp kosher salt
- ¼ tsp cracked black pepper
- ½ pint Jersey Fresh cherry tomatoes
- 8 Jersey Fresh basil leaves
- 1½ cups red wine vinaigrette (see below)

Red Wine Vinaigrette
(Makes 1 cup)

- 1 Jersey Fresh garlic clove, minced
- 1 tsp dried thyme
- 1 tsp dried oregano
- ¼ cup red wine vinegar
- ¾ cup extra virgin olive oil
- Salt and pepper, to taste

STEPS

Make the red wine vinaigrette:

1. Mince the garlic
2. In the bottom of a small bowl, whisk together all of the ingredients, adding the olive oil last. (You can also shake this together in a jar.)

Prep the salad:

1. Trim the ends from the zucchini and slice lengthwise, getting about 5-6 slices from each
2. Cube the bread
3. Pick and chop the mint
4. Halve the tomatoes

Instructions:

1. Preheat the oven to 325°F.
2. Toss the bread cubes with the chopped mint and a drizzle of olive oil. Spread in one even layer on a baking tray and place in the preheated oven, baking until just slightly golden. Remove from oven and allow to cool
3. Preheat grill or grill pan
4. Season the zucchini slices with olive oil, salt and pepper
5. Lay as many slices flat on your grill as it will accommodate. When you lay them down on the grill, you should hear a sizzle, which is how you will know the grill is hot enough. After 1-2 minutes, use tongs to flip the zucchini slices onto the other side.
6. After another minute, remove from the grill and set aside to cool
7. Once the zucchini have cooled, toss the halved cherry tomatoes with the bread in a large mixing bowl
8. Add the grilled zucchini ribbons and half of your vinaigrette
9. Let this sit and marinate for about 5 minutes, or until the croutons just begin to soften
10. Serve on a plate topped with basil

Enjoy!