# Gourmet’s Panzanella Caprese

NIBBLEDISH CONTRIBUTOR

## Ingredients

1 18 inch baguette, cut into 1 inch pieces
1/3 cup olive oil plus 2 tbsp
1 clove of garlic
3 tbsp balsamic vinegar
3 tbsp drained capers, smashed or chopped (they prefer chopped but I smashed them)
1 1/2 lbs. tomatoes, cut into 1 inch pieces (I used heirloom)
1 small red onion, thinly sliced
1 lb. fresh mozzarella, cut into 1 inch pieces
1/2 cup chopped basil

## Instructions

Preheat oven to 375. Toss bread with 2 tbsp olive oil and salt/pepper onto a sheet pan. Spread out and bake, stirring once, until golden-12 to 15 minutes. Then, mince garlic and mash to a paste with 1/2 tsp salt. Place in a large bowl and whisk in vinegar, capers and remaining 1/3 cup olive oil. Add croutons, tomatoes, onion, basil and mozzarella. Let stand for 30 minutes at room temperature. This can be made 3 hours ahead, Gourmet suggests, and chilled but be sure to bring to room temperature before serving. Delicious!