Cornbread Panzanella

NIBBLEDISH CONTRIBUTOR

Ingredients

3 cups leftover cornbread, cubed
1 tablespoon unsalted butter
1 pint mixed cherry tomatoes, halved
1 medium red onion, diced
1 cucumber, peeled, deseeded and diced
10-15 fresh basil leaves, sliced
1/3 cup olive oil
1/4 cup balsamic vinegar
1/2 tablespoon dijon mustard
1 tablespoon maple syrup
Kosher salt

Instructions

1. Melt butter in an oven safe pan or heavy skillet and add cornbread. Toss in butter and cook over medium high heat for 3-5 minutes. Toast in a preheated oven at 300 degrees for 10-15 minutes or until dry and hard like croutons. Remove from oven and set aside until cool.

2. Whisk together olive oil, balsamic vinegar, mustard, zest and maple syrup. Salt to taste.

3. In a large bowl, toss cornbread with tomatoes, onion, cucumber and basil. Drizzle with 1/3 to 1/2 of the dressing and serve the rest on the side.