# Roasted Tomato Caprese Panzanella

## Description

tons of bread, cheese, basil, olive oil, balsamic glaze and salt

## Ingredients

- 4 cup grape tomatoes
- 4 cup multgrained loaf bread cubed
- 6 tbsp olive oil
- 1 tsp salt
- 1 tsp pepper
- 2 1/2 cup mozzarella balls - cut in half if too big
- 15  fresh basil leaves
- 1 cup balsamic vinegar

## Instructions

Preheat oven to 400 degrees F.

On one baking sheet, lay the tomatoes down and drizzle with 1 1/2 tablespoons of olive oil, 1/2 teaspoon salt and 1/2 teaspoon pepper.

On a separate baking sheet, place the cubed bread and toss it with 2 tablespoons of olive oil.



## Summary

**Yield:** 4
**Prep Time:** 30 minutes
**Category:** Salads
**Cuisine:** American

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Place both sheets in the oven.

Roast the tomatoes for a full 20 minutes, tossing once during cooking.

Toast the bread for 10-12 minutes, until golden, tossing 2-3 times during cooking.

Place mozzarella on a paper towel to remove a bit of the moisture and water.

Chop any larger basil leaves, leaving the smaller ones intact if desired.

In a large bowl, add bread, tomatoes, basil, remaining salt and pepper.

Gently toss with two large spoons, trying to keep the tomatoes intact for pretty visual purposes.

Drizzle the remaining olive oil over the salad, and then add on a liberal drizzle of balsamic glaze.

Serve immediately.

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## Notes

For Balsamic Glaze

add vinegar to a small saucepan and bring to a boil. Reduce to a very low simmer and cook for 10-15 minutes, until liquid reduces by about half and is slightly syrupy. Remove from heat, pour vinegar in a bowl or glass to pour, and let sit.