

DINNERLY



Warm Panzanella Salad with Zucchini, Feta and Mint



20-30 minutes



4 Servings

Packed with cherry tomatoes, sweet red capsicum, creamy feta and chunks of sourdough to soak up all those glorious juices, this dish brings the flavours of summer onto one delicious plate.

WHAT WE SEND

- 2 sourdough baby baguettes^{1,6}
- 2 capsicums
- 2 zucchini
- 100g feta⁷
- mint
- 2 x 250g cherry tomatoes
- 1 red onion

WHAT YOU NEED

- olive oil
- red wine vinegar¹⁷

TOOLS

- foil
- oven tray

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Soy (6), Milk (7), Sulphites (17).
May contain traces of other allergens.

NUTRITION PER SERVING

Energy 475kcal, Fat 30.4g, Carbs 33.9g,
Proteins 13.3g



1. Prep ingredients

Preheat the grill to high. Line an oven tray with foil. Cut the **bread** into thirds lengthwise. Cut the **capsicums** into 2cm chunks, discarding the seeds and membrane. Cut the **zucchini** into 5mm-thick slices on an angle. Cut the **onion** into wedges. Halve **1 garlic clove**. Reserve a few whole leaves, then coarsely chop the **mint**, discarding the stems.



2. Toast bread

Put the **bread** on the lined tray and grill for 2 mins each side or until toasted. Remove from the tray.



3. Grill veggies

Put the **capsicum, zucchini, onion, tomatoes** and **60ml (¼ cup) olive oil** in a large bowl, season with **salt and pepper** and toss to coat. Spread the vegetables in a single layer on the tray, reserving the bowl. Grill, turning halfway, for 14 mins or until tender and lightly charred.



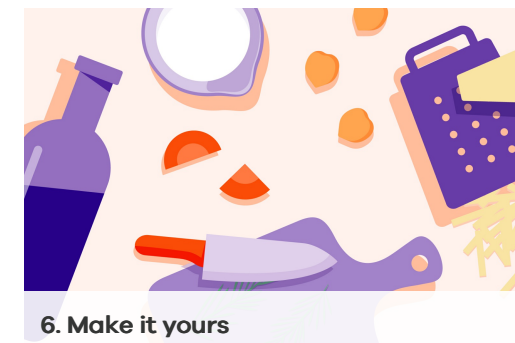
4. Make croutons

Meanwhile, rub the **garlic**, cut-side down, onto the toasted bread, then tear into chunks. Put **2 tbs olive oil** and **2 tbs red wine vinegar** in the reserved bowl, season with **salt and pepper** and whisk to combine.







5. Combine and serve

Add the **croutons, chopped mint, grilled vegetables** and **tray juices** to the **dressing** and toss to coat. Divide among bowls, crumble over the **feta**, scatter over the **mint leaves** and enjoy.



6. Make it yours

Load up this versatile salad with extras, such as olives, basil, oregano and haloumi.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
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 **Packed in Australia**
from at least **95%**
Australian ingredients