

Panzanella Salad

INGREDIENTS

- 1 baguette, cubed and toasted
- 2 cups cubed watermelon
- 1 cup mini cucumbers, sliced
- 1 cup cherry tomatoes, halved
- 1/4 red onion, thinly sliced
- 2 cups baby greens
- 4 oz prosciutto, torn
- 3 tablespoons olive oil
- 1 tablespoon Dijon mustard
- 1 tablespoon balsamic vinegar
- Salt & pepper, to taste

DIRECTIONS

1. Toast baguette cubes until crisp.
2. Whisk olive oil, Dijon, balsamic, salt, and pepper.
3. In a large bowl, combine watermelon, cucumbers, tomatoes, onion, greens, and prosciutto.
4. Toss with dressing, then add bread cubes.
5. Let sit 10 min before serving.