Panzanella Salad
RECIPE

Panzanella Salad

Cooking time	10 mins
Preparation time	5 mins
Serves	4

A Tuscan salad of crunchy croutons, fresh tomatoes and cucumber. Serve alongside pasta for your next Italian feast.

Ingredients

- 3 tbsp oil
- 2 tbsp Royco® Four Cheese Sauce
- 1 tbsp crushed garlic
- 1 french loaf, sliced
- 4 ripe tomatoes cut into chunks
- half cucumber sliced
- 1 can butterbeans drained
- 1 onion cut into quarters, charred
- fresh herbs(parsley, basil)
- salt and pepper

Vegetarian

This recipe is suitabe for vegetarians.

Family Friendly

Get your little one to help you make the dressing by adding the ingredients to a bowl and combining them with a whisk.

Method

1. In a bowl mix together oil, stew mix, garlic.
2. In a bowl, mix together the oil, 2 tbsp of the Royco® Four Cheese pour-over sauce, and the crushed garlic.
3. Place the bread slices on the grill for 5-10 minutes.
4. Once the bread is toasted mix the rest of the ingredients in a salad bowl and toss in the toasted bread.

Recipe Tags

Plant-Based, Side, Light Meal, Salad

Related Recipes



Pasta with Creamy Mushroom Sauce

Cooking time

10 mins

Preparation time

15 mins



Creamy Chicken and Pasta Bake

Cooking time

30 mins

Preparation time

20 mins

Butternut Risotto with Rocket and Feta

Cooking time

25-30 mins

Preparation time

5 mins

Macaroni Cheese with Tomato

Cooking time

30 mins

Preparation time

10 mins

Crushed & Crunchy Rosemary Potatoes

Cooking time

60 mins

Preparation time

15 mins

Cheese, Courgette and Tomato Frittata

Cooking time

35 mins

Preparation time

15 mins

Saucy Meatballs with Pasta

Cooking time

30 mins

Preparation time

5 mins



Creamy Butter Chicken Pasta

Cooking time

20 mins

Preparation time

15 mins

Spinach And Cheese Cannelloni

Cooking time

35 mins

Preparation time

20 mins

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