TUSCAN-STYLE TOMATO AND SOUR DOUGH BREAD SALAD

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 3 servings

1 ½ pounds ripe tomatoes (the best you can find) cut into bite-size pieces

1 teaspoon kosher salt, plus more for seasoning (use half as much if using table salt)

½ pound rustic sourdough or ciabatta bread, cut into 1 ½ inch cubes (about 3 cups)

10 tablespoons extra-virgin olive oil, divided

1 small shallot, minced (about 2 tablespoons)

2 medium garlic cloves, minced (about 2 teaspoons)

½ teaspoon Dijon mustard

2 tablespoons white wine vinegar or red wine vinegar

Freshly ground black pepper

½ cup (½ ounce) packed basil leaves, roughly chopped

**Directions:**

* Place chopped tomatoes in a colander set over a bowl and season with 1 teaspoon of kosher salt
* Toss to coat and set aside at room temperature to drain, tossing occasionally for at least 15 minutes
* Preheat oven to 350 degrees F and adjust rack to center position
* In a large bowl, toss bread cubes with 2 tablespoon olive oil and a little kosher salt
* Transfer to a rimmed baking sheet
* Bake about 15 minutes, until crisp and firm but not browned
* Remove from oven and let cool
* Remove colander with tomatoes from bowl with tomato juice and place in sink
* Add shallot, garlic, mustard, and vinegar to bowl with tomato juice
* Whisking constantly, drizzle in remaining 8 tablespoons olive oil
* Season dressing to taste with salt and pepper
* Combine toasted bread, tomatoes, and dressing in a large bowl
* Add basil leaves
* Toss everything to coat
* Let rest 30 minutes before serving, tossing occasionally until the dressing is absorbed by the bread