

# Potato and Vegetables

## Asparagus Panzanella

### Ingredients:

Serves 6

1 pound medium asparagus

Salt and freshly ground black pepper

1 seedless cucumber, peeled and cut into 1/2-inch wedges

8 cherry tomatoes, cut in half

2 small tomatoes, such as red, or yellow, each cut into 8 wedges

1 medium red onion, cut into

1/4-inch-thick wedges

3/4 cup kalamata olives, pitted

1/4 cup capers, drained

6 one-half-inch-thick slices gillians french-style bread, crust on, torn into 1-inch chunks

2 tablespoons red-wine vinegar

2 tablespoons extra-virgin olive oil

### Instructions:

1. Snap off and discard the tough ends of asparagus. Bring a medium saucepan of salted water to a boil; prepare an ice bath. Cook asparagus until bright green and just tender, 2 to 3 minutes. Transfer immediately to ice bath. Drain; place on a clean kitchen towel. 2. In a large bowl, combine asparagus, cucumber, tomatoes, red onion, olives, capers, and bread; toss to combine. 3. In a small bowl, whisk together red-wine vinegar and olive oil; season with salt and pepper. Pour vinaigrette over asparagus mixture, and toss until well coated. Let sit until bread absorbs juices; you can brown the bread with olive oil before adding to the salad and serve. Enjoy!

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