

Fried Caper Panzanella



Ingredients:

- 3 tbsp Olive oil
- ½ cup Capers, drained & patted dry
- 7 oz Sourdough Focaccia bread, thinly sliced into 2" pieces, ½" thick
- 3 heaping tbsp Vegan Butter
- 1 large Shallot, sliced
- 3 cloves Garlic, chopped
- 1 tsp crushed red Pepper flakes (less if you don't like spicy!)
- 1 tbsp fresh Oregano leaves
- 1 tbsp fresh Thyme leaves
- 1 tbsp red Wine vinegar (or Sherry vinegar)
- Freshly cracked black Pepper + Salt, to taste
- 2 lbs Heirloom Tomatoes, sliced into 2" pieces, ½" thick

Instructions:

In a large skillet, add 3 tbsp of olive oil and bring to medium-high heat. Once hot, throw in the capers and cook for 6-8 minutes, stirring every so often, until crispy.

Taste one to make sure they are crispy and then remove from the skillet. Set them aside to garnish at the very end.

Next, place sliced bread in the same skillet with leftover oil and pan-fry until golden brown on both sides, about 3 minutes on each side.

Drizzle in a little bit more oil, if needed.

You want the slices to get toasty brown but still remain somewhat chewy on the inside.

Once done, add the bread to a beautiful large salad bowl and set aside.

For the dressing, in a separate small pan, add the butter and bring to medium-high heat.

Throw in the shallots, garlic, crushed red pepper flakes, oregano leaves, thyme leaves, and a sprinkling of salt and pepper.

Bring to a sizzle and cook for a few minutes until the shallots and garlic are tender and the oregano leaves are crisped and curled.

Remove from heat and set aside.

Time to assemble!

Add the sliced tomatoes to the large salad bowl with bread and gently toss.

Add a few splashes of red wine vinegar (about 1 tbsp).

Using a spoon, spread the dressing over the bread and tomatoes and then pour every last drop out.

Gently toss again.

Right before serving, sprinkle the fried capers over the top and a bit of flaky salt, to taste.

Eat immediately.