

Zucchini Panzanella

This Zucchini Panzanella recipe is easy, delicious, and the perfect way to enjoy all of the summer squash in season! It's hard not to love the homemade pan-fried croutons and scallions that get candied with maple syrup. The whole thing gets tossed in a garlicky dressing - just pure yum! Pair it with 2020 Lolati Grenache.



Ingredients

Yields 4 servings

40 minutes minutes

3 medium zucchini

Kosher salt

2 cups of cubed sourdough bread

1 bunch of scallions

1 tsp dried oregano

1 tbsp plus 2 tsp maple syrup

1 large garlic clove, finely grated

1 tbsp plus 1 tsp rice vinegar

2 tsp Dijon mustard

½ cup olives (I used kalamata)

1 packed cup of fresh parsley, chopped

Procedure

Step 1

Slice 1 zucchini crosswise into ¼-inch coins. Slice the other 2 zucchini crosswise into 2-inch segments; press on each segment with your hand to crush so the two rounded sides are flattened, then tear into bite-size pieces. Add all of the zucchini to a large colander, toss with 1 tsp of salt and place it in the sink. Let sit to drain, about 30 minutes.

Step 2

When the zucchini has finished draining, blot dry with a clean kitchen towel. Then sauté the zucchini in olive oil until they are just slightly soft. Set aside.

Step 3

While the zucchini cooks, heat a large skillet over medium heat. Add the bread and toss frequently with a wooden spoon until lightly browned and beginning to dry out, about 5 minutes. Add 2 tbsp oil, the scallions, and ½ tsp of dried oregano. Toss until the bread is evenly coated. Season to taste with salt and pepper, and cook, stirring occasionally, until the bread is crispy and evenly browned, 5-7 minutes. The scallions should be slightly wilted and browned. Add 1 tsp of maple syrup to the pan. Toss frequently until the bread is evenly coated and the syrup has caramelized, 2-3 minutes. Take the pan off the heat and set aside to the croutons can cool slightly while you finish the salad.

Step 4

In a bowl, whisk together the garlic, vinegar, mustard, ½ tsp of salt and pepper, and the remaining 2 tbsp olive oil, 2 tsp maple syrup, and ½ tsp oregano.

Step 5

Transfer the cooked zucchini and crouton mixture to a large bowl. Add the olives, parsley, and dressing. Gently toss to coat. Serve immediately and pair it with a glass of Lolati Grenache!