

Panzanella

Total time **15 mins** 15 mins preparation time

INGREDIENTS

4 portion(s)

250 g	ciabatta bread
4	vine ripened tomatoes, chopped
1	cucumber, smashed with a rolling pin, then cut into chunks
1	small red onion, sliced
1 bunch	basil, leaves picked
Dressing:	
3 tbsp	olive oil
3 tbsp	Kikkoman Naturally Brewed Soy Sauce
4 tbsp	pink grapefruit juice
1	lemon (juice)
1	clove garlic, finely grated

PREPARATION

Step 1

Tear the ciabatta into bite sized chunks and set aside while you prepare the salad.

Step 2

Mix the dressing ingredients together in a large bowl and season with black pepper and a large pinch of sugar to taste.

Step 3

Add the chunks of tomato, the cucumber and the onions to the bowl.

Step 4

Toss in the dressing and leave to marinate for at least 15 minutes, or until you're ready to serve.

Step 5

Just before serving toss the ciabatta into the salad along with most of the basil leaves, scattering the rest of the leaves on top.