Panzanella (Bread Salad)

Servings 6

1 pound day-old crusty peasant-style bread cut into 1-inch cubes (about 6 cups)
1 pound tomatoes cut into wedges (or halves for cherry tomatoes)
3/4 cup diced cucumbers
1/2 cup thinly sliced red onion
1/2 cup extra-virgin olive oil
2 tablespoons red-wine, sherry, or balsamic vinegar
½ cup fresh herbs (basil, mint, thyme, oregano, etc.)
1/3 cup pitted Gaeta or Kalamata olives, optional

In a serving bowl, stir together first the bread, vinegar & oil. Then add the rest of the ingredients, salt and freshly cracked black pepper. Mix and let rest for a couple of hours in the refrigerator. Before serving drizzle a little more olive oil and garnish with fresh herbs. Serve as an appetizer with some crumbled feta or goat cheese, or as a side to roast chicken, lamb, or grilled fish.