



## Grilled Panzanella Salad

*Prepared by Stacey Borgmann in our outdoor kitchen at Highpointe model.*

A super flavorful salad with a grilled twist.

**Serves**

6-8

**Prep Time**

30m

**Cook Time**

30m

**Difficulty**

Easy

**Ingredients:**

1	Large Loaf Focaccia Bread	1 T	Fresh thyme, chopped
4	Heirloom Tomatoes, diced	1 T	Fresh basil, chopped into ribbons
1	Shallot, diced fine		Olive oil
2	Cloves garlic, minced		Salt and pepper

**Directions:**

Slice focaccia bread width-wise down the center and drizzle generously with olive oil.

Place bread on a hot grill and lightly char each side. Cut in to 1 inch cubes and set aside.

Place diced tomatoes in a large bowl and add shallots, garlic, thyme and basil. Toss to combine. Season with salt and pepper to taste.

Add bread cubes to tomato mixture with a little more olive oil. Toss to combine and serve immediately.