

INGREDIENTS

Salad:

- 3 tbs. olive oil
- 1 small French bread or boule, cut into 1-inch cubes (6 cups)
- Kosher salt
- 1 pint cherry or grape tomatoes, halved
- 1 hothouse cucumber, unpeeled, seeded, and sliced 1/4-inch
- 1/2 red onion, sliced in half rounds
- 1 yellow and 1 red tomato, diced
- 1 yellow bell pepper, large diced
- 1 red bell pepper, large diced

Dressing:

- 1/2 cup olive oil
- 1/4 cup red wine vinegar
- 1/2 tsp. Dijon mustard
- 2 cloves garlic, minced
- 1 tsp. dried oregano
- 1 tsp. salt
- 1/2 tsp. freshly ground black pepper
- 1/2 cup kalamata olives, pitted
- 1/2 lb. feta cheese, cut in 1/2-inch cubes

DIRECTIONS

Salad:

- 1 Heat 3 tablespoons olive oil in a large saute pan. Add the bread cubes and sprinkle with salt; cook over low to medium heat, tossing frequently, for 5 to 10 minutes, until nicely browned. Add more olive oil as needed.
- 2 Place the tomatoes, cucumber, red onion, yellow pepper and red pepper in a large bowl.

Dressing:

- 1 Whisk together the olive oil, vinegar, mustard, garlic, oregano, salt and pepper in a small bowl.
- 2 Pour the vinaigrette over the vegetables.
- 3 Add the olives, feta and bread cubes and mix together lightly. Set aside for 30 minutes for the flavors to blend. Serve at room temperature.