

Tomato Bread Salad Recipe



Yield: 8 cups

Ingredients

2 large heirloom tomatoes, cut into 1-inch cubes
4 slices artisan bread, cut into 1" cubes (bread that's slightly hard and a few days old is best to stand up to the juicy tomatoes)
1 Tablespoon extra-virgin olive oil
1-2 teaspoons balsamic vinegar
1 Tablespoon fresh basil leaves, torn
1 clove garlic, or 1 onion, minced
Salt & pepper to taste

Instructions for Adults

Assist kids with measuring and chopping safely.

Instructions for Kids

- Cut the tomatoes and place in a large serving bowl.
- Cut bread into cubes and place on top of the tomatoes.
- Drizzle with olive oil and balsamic.
- Sprinkle with basil leaves, garlic/onion, and salt and pepper to taste.
- No need to mix this! In fact, it's tastier if you don't stir it yet.
- Scoop from the bottom to serve. The ingredients will blend as you serve without turning the bread soggy.

***Note:** If not eaten right away, the bread becomes soggy. Thus, this recipe is meant to be eaten fresh and should be made only in the quantity that will be eaten immediately. It doesn't keep—yet it tastes amazing when fresh!

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