

## CHICKPEA PANZANELLA “ITALIAN BREAD SALAD”

*by Chef Jeff Dinmore, Clovis Community Medical Center*

Yield: Serves 5 (serving size: 2 cups)

### *Ingredients:*

- 1 (8oz.) focaccia bread loaf
- 2 Cups cherry tomatoes
- 1 (15-oz.) can unsalted chickpeas, drained and rinsed
- 1 (8.5-oz.) can quartered artichoke hearts, drained
- 3 oz. feta cheese, crumbled (about  $\frac{3}{4}$  cup)
- $\frac{1}{2}$  Cup thinly sliced red onion
- $\frac{1}{4}$  Cup chopped fresh basil, plus more for garnish
- $\frac{1}{4}$  Cup extra-virgin olive oil
- 1  $\frac{1}{2}$  Tbsp. Red Wine Vinegar
- $\frac{1}{2}$  tsp dried oregano
- $\frac{1}{4}$  tsp black pepper
- $\frac{1}{8}$  tsp sea salt

### *Directions:*

1. Preheat oven to 350°F.
2. Remove and discard crust from the focaccia bread; cut bread into  $\frac{1}{2}$ -inch cubes. Spread bread cubes in an even layer on a baking sheet. Bake at 350°F for 12 minutes or until toasted and golden.
3. Combine toasted bread, tomatoes, chickpeas, artichoke hearts, feta cheese, red onion and basil in a large bowl.
4. In a separate small bowl, combine the oil, vinegar, oregano, pepper and salt. Stir with a whisk. Pour over salad; toss to combine.
5. Garnish with chopped fresh basil and serve.