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 ¾ cup)
- ½ Cup thinly sliced red onion
- ¾ Cup chopped fresh basil, plus more for garnish
- ¼ Cup extra-virgin olive oil
- 1 ½ Tbsp. Red Wine Vinegar
- ½ tsp dried oregano
- ¼ tsp black pepper
- 1/8 tsp sea salt

Directions:

1. Preheat oven to 350°F.

2. Remove and discard crust from the focaccia bread; cut bread into ½-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.