

Tuscan Bread Salad

Prep Time: approx. 15 Minutes.

Cook Time: approx. 6 Minutes

Ready in approx. 21 Minutes.

Makes 4 servings.



4 Tbsp	Filippo Berio Extra Virgin Olive Oil	60 ml
2	cloves garlic, minced, divided	2
4 slices	(1/2 inch thick) Italian bread, about 4 inches in diameter	4 slices
1	small head romaine lettuce	1
1/2 cup	Lindsay Pitted Ripe Olives, drained, halved	120 ml
1	large ripe tomato, seeded, diced	1
1 cup	canned great norther or cannellini beans, rinsed, drained	240 ml
2 tbsp	balsamic vinegar	30 ml

1/2 tsp	salt	2.5 ml
1/2 tsp	freshly ground black pepper	2.5 ml
2 tbsp	sliced fresh basil leaves (optional)	30 ml

Directions

- 1 Combine 1 tbsp of the Filippo Berio Extra Virgin Olive Oil and 1 clove garlic; brush over both sides of bread slices.
- 2 Grill bread 2 to 3 minutes per side in a ridged grill pan or broil 1 to 2 minutes per side until lightly toasted.
- 3 Reserve outer leaves of lettuce. Tear or chop enough of the inner leaves to measure 6 cups. In a large bowl, combine torn lettuce, Lindsay Pitted Ripe Olives, tomato and beans.
- 4 Cut grilled bread into cubes; add to lettuce mixture.
- 5 Combine remaining 3 tbsps Filippo Berio Extra Virgin Olive Oil, remaining clove garlic, vinegar, salt and pepper; mix well. Add to lettuce mixture; toss well.
- 6 Arrange outer leaves of lettuce on four serving plates; top with salad. Sprinkle basil over salads, if desired.

Recipe courtesy of Filippo Berio and Lindsay Brand California Olives