

WHAT'S 4 DINNER?

#RECIPESTHATDISH



Grilled Corn Panzanella

June 16, 2022

You can make Panzanella—a salad typically made of bread and tomatoes—any way you want, really. This is an easy, extra-Summery version that adds grilled corn and some mozzarella... but you can omit them and go with the classic, if you're a purist. I waffle between using large heirloom tomatoes and small varieties like cherry, grape, or (my favorite) Sungolds.

Serves 4-6

Ingredients:

- 2 ½ pounds mixed tomatoes, cut into bite-sized pieces
- 2 teaspoons kosher salt (Diamond Crystal)
- 6 cups of torn bread from a Ciabatta or Rustic Sourdough loaf
- 3-4 ears of corn (optional)
- 1 shallot, minced (about 2 tablespoons)
- 2 cloves garlic, minced or grated
- ½ teaspoon Dijon mustard
- 2 teaspoons white or red wine vinegar
- ½ cup extra virgin olive oil, plus more for grilling corn
- ½ cup packed Basil leaves, roughly chopped/torn
- ½ cup fresh torn Mozzarella or Perline (optional)
- Freshly ground black pepper

Method:

1. Preheat oven to 325°F. Tear bread into 1"-1 ½" pieces and spread them evenly onto a rimmed baking sheet. Toast in the oven for 15-20 minutes. They should be dry and crispy, but not browned. Set aside to cool.
2. While bread is toasting, place chopped tomatoes in a colander set over a large bowl and season with 2 teaspoons kosher salt. Toss to coat. Set aside at room temperature to drain, tossing occasionally. Drain for a minimum of 15 minutes.
3. Remove colander with tomatoes from bowl, leaving behind the expelled tomato juice. Place colander with tomatoes in sink. Add shallot, garlic, mustard, and vinegar to bowl with tomato juice. Whisking constantly, drizzle in 1/2 cup olive oil. Season dressing to taste with salt and pepper. This will seem like a lot, but the bread soaks it all up.
4. Toss toasted bread and tomatoes with the dressing. Season with salt and pepper. Let sit for at least 30 minutes, tossing occasionally, until all the dressing is absorbed by the bread.
5. While the bread soaks, grill the corn: Preheat a gas grill or grill pan on high. Lightly coat 3 ears of corn with a tablespoon of olive oil. Over direct heat, grill corn until it's lightly charred all over. Let cool. Cut kernels from cob and toss with bread-tomato mixture. Add mozzarella (if using), basil, and toss to evenly combine. Serve once bread has fully absorbed all the vinaigrette.

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*Notes

Letting the bread soak up the vinaigrette is essential, lest you want to tear up the roof of your mouth. So let the assembled salad sit for at least 30 minutes (and up to 45) before serving.