

# Greek Panzanella

Yield: 8 min  
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/greek-panzanella-recipe>

## Ingredients:

- 2 tablespoons olive oil
- 6 cups French bread cubes 1 inch
- kosher salt
- 1 cucumber peeled, seeded and sliced ¼-inch thick
- 1 red bell pepper large diced
- 1 yellow bell pepper large diced
- 1 pint cherry tomatoes quartered
- 1/2 red onion sliced thin
- 6 ounces crumbled feta cheese
- 2 1/2 ounces sliced black olives drained, kalamatas would also be good if you like that sort of thing
- 2 cloves garlic minced
- 1 1/4 teaspoons dried oregano
- 1/2 teaspoon Dijon mustard
- 1/4 cup red wine vinegar
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1/3 cup olive oil

## Nutrition:

1. Calories: 200 calories
2. Carbohydrate: 7 grams
3. Cholesterol: 20 milligrams
4. Fat: 18 grams
5. Fiber: 2 grams
6. Protein: 4 grams
7. SaturatedFat: 5 grams
8. Sodium: 710 milligrams
9. Sugar: 4 grams

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