

Crisply grilled bread slices are cut up and mixed with fresh greens for a delightfully easy salad.

## PANZANELLA

Preparation time: 15 minutes

Grilling time: 2 minutes

- 1/4 cup LAND O LAKES® Butter with Olive Oil**
- 1 tablespoon chopped fresh garlic**
- 4 (1/2 to 3/4-inch) slices Italian or Vienna bread**
- 1 (10-ounce) package romaine salad greens**
- 2 cups small broccoli florets**
- 1 1/2 cups halved cherry tomatoes**
- 4 ounces (1 cup) LAND O LAKES® Mozzarella Cheese, cubed 1/2-inch**
- 1/4 cup pitted ripe olives**
- 2/3 cup Italian salad dressing**

- ◆ Heat gas grill to medium or charcoal grill until coals are ash white.
- ◆ Combine Butter with Olive Oil and garlic in small bowl. Spread mixture over both sides of bread slices. Grill, turning once, until bread is toasted (2 to 3 minutes). Cut into 1-inch pieces.
- ◆ Place romaine salad greens in salad bowl. Add broccoli, tomatoes, cheese and olives; toss lightly. Add salad dressing; toss until well coated. Add prepared bread cubes; toss lightly.

8 servings

TIP: The bread can be grilled up to 4 hours ahead. Cut into pieces; store in loosely covered container.

### Nutrition Facts (1 serving)

Calories	200
Fat	15 g
Cholesterol	15 mg
Sodium	510 mg
Carbohydrate	12 g
Dietary Fiber	2 g
Protein	6 g

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