**Tomato-Herb Bread Salad** 

°3 cups sturdy Italian-style bread such as ciabatta or rustic sourdough, cut into bite-sized pieces

°¼ cup + 2 tablespoons extra-virgin olive oil

°1 ½ tablespoons red wine vinegar

°About 1-pound ripe tomatoes, cut into bite-sized pieces

°3 green onions or similar amount of chives, thinly sliced

°1 tablespoon coarsely chopped fresh basil leaves, or mint leaves

°1 teaspoon fresh oregano leaves, finely chopped

°2 teaspoons fresh parsley leaves, finely chopped

°½ teaspoon salt

°¼ teaspoon ground black pepper

1. Preheat oven to 350°. In a large bowl, toss bread cubes with 2 tablespoons of olive oil. Place on a rimmed baking sheet and bake about 15 minutes, or until crisp but not browned. Let cool and toss with ½ tablespoon of basil or mint, ½ teaspoon oregano, and 1 teaspoon parsley.

2. Use the bowl to mix ¼ cup oil, vinegar, the other half of herbs, salt and pepper. Add tomatoes and green onions. Let stand for flavors to develop, about 10 minutes, then add bread and toss well.

*For more recipes, check out watauga.ces.ncsu.edu/cooking-with-margie/*

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