

Kipper Snack Panzanella

Serves: 2-4

Ingredients

- 1 loaf crusty artisan bread, cubed
- ½ cup extra virgin olive oil, divided into ¼ cup portions
- 1 medium zucchini, cubed
- 2 bell peppers (any color)
- 1 small eggplant, cubed
- 2 cups arugula
- 1 cup halved cherry tomatoes
- 2 cans [Crown Prince Natural Kipper Snacks](#), drained
- salt and black pepper, to taste

Dressing Ingredients

- 1 tbsp minced garlic
- ¼ cup balsamic vinegar
- ½ cup extra virgin olive oil
- salt and black pepper, to taste

Combine all dressing ingredients and whisk well.



Directions

Preheat oven to 425°F.

In a large mixing bowl combine cubed bread, ¼ cup of olive oil, salt and pepper. Make sure bread is thoroughly coated with oil, and salt and pepper. Transfer to a sheet tray and place into oven. Bake 15-20 minutes or until bread is golden brown and crisp. Remove from oven and allow to completely cool.

Combine zucchini, bell peppers and eggplant in a large mixing bowl and toss with remaining olive oil, salt and pepper. Transfer to a sheet tray and place into oven. Bake 20-25 minutes or until vegetables are slightly charred. Remove from oven and allow to completely cool.

In a large mixing bowl combine the bread and vegetables. Add arugula, halved cherry tomatoes, kipper snacks and dressing. Toss well and serve.