

Insalata Caprese

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- 10-15 Panera Bread sourdough rolls (sliced in half - horizontally)
- 2 tomatoes diced
- 10 rings of red onion chopped
- 1/2 cup coarsely chopped flat-leaf parsley
- 3 Basil leaves - sliced
- 2 ounces fresh Mozzarella cheese, diced
- 1 1/2 tablespoons Panera Bread's Balsamic Vinaigrette

Using your thumb, press an indentation into the center of each sourdough roll slice. This well will hold the Insalata. Combine the diced tomato, chopped onion, parsley, basil, mozzarella and toss with the balsamic vinaigrette. Cover bowl and refrigerate for at least 2-4 hours to allow flavors to combine (overnight yields best flavor). Toss the mixture when ready to serve. Spoon 1-2 tablespoons of the mixture into the indentations in the sourdough roll halves. Makes 10-15 servings (two halves per serving).



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