

## Peach Panzanella Salad

### Salad:

2 large peaches cut into cubes

3 Persian cucumbers cut into same size cubes as the peaches

1-pint grape tomatoes halved

1/2 red onion thinly sliced

15 basil leaves torn or parsley leaves from 6-8 sprigs of parsley roughly chopped

### Salad toppings:

2 cups of toasted and cubed into ½ to 1-inch cubes, bread of your choice.

6 slices prosciutto for garnish, optional

### Dressing:

1 Tablespoon Dijon style mustard

1/4 cup red wine vinegar

1/2 cup extra virgin olive oil

1/4 cup chopped capers

1/2 teaspoon salt

1/4 teaspoon freshly ground black pepper

### For the dressing:

In a pint size canning jar combine all the dressing ingredients, screw the lid on tightly and shake.

Or; whisk the dressing ingredients together in a large salad bowl

### For the salad:

Add the salad ingredients to a large salad bowl and toss with the shaken dressing.

Or; add the salad ingredients to the whisked dressing in the salad bowl.

### Salad topping:

Add the bread cubes and toss again, then place prosciutto slices on top of the salad.