

Roasted Red Pepper Panzanella

BY JOSHUA MCFADDEN BON APPÉTIT SEPTEMBER 2013

AVA GENE'S, PORTLAND, OR

YieldMakes 6 servings

Ingredients

4 large red or orange sweet peppers (about 2 pounds)
8 tablespoons olive oil, divided
Kosher salt, freshly ground pepper
1/2 small sweet onion, thinly sliced
2 garlic cloves, finely chopped
2 tablespoons red wine vinegar
1/4 teaspoon crushed red pepper flakes
2 tablespoons fresh oregano and savory leaves, divided
1/2 loaf country-style bread (about 12 ounces), torn into pieces
1 ounce thinly sliced spicy salumi (such as soppressata)
4 ounces fresh mozzarella, preferably buffalo, torn into pieces

Preparation

Preheat broiler. Toss peppers and 2 tablespoons oil on a rimmed baking sheet; season with salt and pepper. Broil, turning occasionally, until skins are blackened in spots and blistered all over, 10-12 minutes. Transfer peppers to a large bowl, cover with plastic wrap, and let sit 15 minutes. Reduce oven temperature to 400°F.

Peel and seed peppers; cut into 2" strips.

Toss peppers in a clean large bowl with onion, garlic, vinegar, red pepper flakes, 1 tablespoon herbs, and 4 tablespoons oil; set aside.

Toss bread and remaining 2 tablespoons oil on a clean baking sheet; season with salt and pepper. Bake, tossing occasionally, until crisp on the outside but still chewy in the center, 8-10 minutes. Let croutons cool. Toss pepper mixture, salumi, and croutons in a large bowl. Arrange on a platter with cheese; top with remaining 1 tablespoon herbs.

DO AHEAD: Peppers and croutons can be prepared 1 day ahead. Cover peppers; chill. Store croutons airtight at room temperature.