

Summer Bread Salad

Servings: 5

Prep Time: 15min

Cook Time: 40-45min



Ingredients

- ½ x 450g loaf Olive Ciabatta, thickly sliced then cubed
- Olive oil
- 25ml basil pesto
- 3-pack Rainbow peppers, halved and deseeded
- 250g tray cherry tomatoes
- 125ml cashew nuts - roasted and salted, or natural
- Generous handful of pumpkin seeds
- feta cheese

Directions

1. Pre-heat the oven to 200 °C. Drizzle a little olive oil into an oven pan; turn the peppers in this oil to coat them all over, then roast them for 30 minutes.
2. Remove the peppers from the pan and set aside to cool.
3. Meanwhile, toss the nuts and bread cubes in basil pesto mixed with 25ml olive oil in the same baking tin. Bake for 10 - 12 minutes until they form a crunchy crust.
4. Slice the peppers into thin strips, and add with the tomatoes and pumpkin seeds into the tray of cooked bread cubes and nuts. Toss to combine. Turn onto a serving platter.
5. Crumble some feta cheese over, and serve immediately.