

Last Days of Summer Salad

TWO GOOD CO



Ingredients

½ loaf of sourdough bread, soft inner bread roughly torn

Extra virgin olive oil, for drizzling

800g mixed tomatoes (the best you can find), larger ones cored and quartered, smaller ones halved

2 teaspoons chopped chives

½ bunch of flat-leaf parsley, leaves picked, tender stalks roughly chopped

½ bunch of basil, leaves picked

100g good-quality goat's feta

QUICK DRESSING

60ml (¼ cup) extra virgin olive oil

2 tablespoons balsamic vinegar

Sea salt and freshly ground black pepper

This is a really simple salad but its success depends entirely on the quality of the ingredients. Make it a bit of a hero on your table by using the best tomatoes you can find, with a good mix of large, small and heirloom. These will be most plentiful and affordable in summer when they're at the height of their season.

Preheat the oven to 170°C.

Place the torn bread on a baking tray, drizzle over a little olive oil and season with salt and pepper. Toss to coat and combine, then spread out and bake for about 10 minutes until golden and crunchy. Remove and set aside to cool.

Meanwhile, toss together all the remaining ingredients, except the goat's feta, in a large bowl.

Whisk together the ingredients for the dressing and toss through the salad.

Arrange the salad on a large platter, top with the crumbled goat's feta and croutons and serve.

TIP: You could use 100ml of a balsamic and onion dressing instead of the quick dressing, if you have some in the fridge.

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