



HERB-ROASTED CHICKEN PANZANELLA WITH SPICY GAZPACHO VINAIGRETTE

Croutons

5 oz Rustic French Batard, cut into $\frac{1}{2}$ -inch cubes

1 Tbsp. extra-virgin olive oil

$\frac{1}{2}$ tsp. minced garlic

$\frac{1}{8}$ tsp. paprika

$\frac{1}{8}$ tsp. salt

Salad

1 lb chopped, skinless rotisserie chicken

2 lbs vine-ripe tomatoes, seeded and chopped

1 lb chopped English cucumber

1 cup chopped red bell pepper

$\frac{1}{2}$ cup julienne red onion

$\frac{1}{4}$ cup minced flat-leaf parsley

$\frac{1}{4}$ cup chiffonade basil

Dressing

$\frac{3}{4}$ cup low-sodium vegetable juice

$\frac{1}{4}$ cup red wine vinegar

1 tsp. Frank's Original Hot Sauce

1 tsp. minced garlic

1 Tbsp. extra-virgin olive oil

1 Tbsp. water

1 tsp. sugar

$\frac{1}{2}$ tsp. salt

$\frac{1}{8}$ tsp. freshly ground black pepper

$\frac{1}{8}$ tsp. cayenne pepper

Toss bread cubes with salt, paprika, garlic, and olive oil. Spread in a single layer on a baking sheet, and bake at 350, stirring occasionally, for 12 minutes or until golden brown. Cool.

Toss salad ingredients in a large bowl. Add croutons.

Combine dressing ingredients, whisking to combine. Drizzle over salad, and toss gently.

Serve in lettuce leaf, garnish with parsley.

Yield: 4 servings

Nutrition Information: 360 calories, 9 gm fat, 2 gm saturated fat, 0 gm trans fat, 65 mg cholesterol, 40 gm carbohydrate, 6 gm fiber, 430mg sodium

Executive Chef Allison Campbell, Harvest Fresh Market and Delicatessen, 12270 Horseferry, Carmel, 660-7333 www.theharvestfreshmarket.com