Tomato and Peach Bread Salad

2 meal-sized salads · Active 15 min · Total 25 min

Skills: Easy

Ingredients

- 4 oz crusty bread, torn into bite-sized pieces (115 g)
- 2 tablespoons olive oil (30 ml), divided
- 2 ripe peaches, pitted and cut into wedges (250 g prepared weight)
- 2 medium ripe tomatoes, cut into wedges (300 g)
- 1 teaspoon red-wine vinegar (5 ml)
- 1/4 teaspoon fine salt
- 1/4 teaspoon black pepper
- 1/4 cup loosely packed basil leaves (5 g)

Set out

Skillet, Large mixing bowl

Allergens

Wheat. Check labels and substitutions.

Make it

1. Heat 1 tablespoon oil in the skillet over medium heat. Toast bread for 4–5 minutes, turning, until golden outside but still chewy. Cool briefly.

2. Cut peaches and tomatoes over the bowl to catch their juices. Add remaining oil, vinegar, salt and pepper.

3. Fold in bread and torn basil gently.

4. Rest for 5 minutes, toss once more and serve.

Buy for the next meal

Soft ripe peaches travel poorly in a crowded storage crate. Choose just enough for the meal and protect them from heavy tins on the way back to camp.

A useful detail

If fruit is exceptionally juicy, add bread gradually so it absorbs enough liquid without sitting in a deep pool.

Keep it well

Best immediately. Refrigerate prepared fruit within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below. Use dressed leftovers within 1 day. Store bread separately for make-ahead preparation.