



Peachy “Panzanella” Bread Salad + Bellissima Basil Vinaigrette + Blended Basil Peachade

By Erin Fletter

Prep Time 40 / Cook Time 10 / Serves 4 - 6

Shopping List

FRESH

2 C mixed cherry tomatoes

1 handful fresh basil leaves

2 garlic cloves

3 large ripe peaches

2 to 4 lemons

DAIRY

4 oz mozzarella cheese ****(see allergy subs below)****

BREAD

1/2 large baguette ****(see allergy subs below)****

PANTRY

1 1/4 tsp sea salt

1 pinch ground black pepper

1/4 C red wine vinegar

1/2 C olive oil

1/2 tsp sugar/honey/agave

1/2 C sugar

HAVE ON HAND

2 C cold water

ice

Fun-Da-Mentals Kitchen Skills

dice: to cut foods into small pieces of equal size so that the food is cooked evenly or looks uniform and pleasant when used in the recipe.

knife skills: Bear Claw (growl), Pinch, Plank, and Bridge (look out for trolls).

tear: to pull or rip apart a food, like basil leaves, into pieces instead of cutting with a knife; cutting breaks cell walls more, so herbs can discolor faster.

toast: to brown and crisp food in a heated skillet or oven, or in a toaster.

toss: to lightly lift and drop food items together or coat food items with flour, or a sauce or dressing, as in a salad.

blend: to stir together two or more ingredients until just combined; blending is a gentler process than mixing.

dice: to cut foods into small pieces of equal size so that the food is cooked evenly or looks uniform and pleasant when used in the recipe.

knife skills: Bear Claw (growl), Pinch, Plank, and Bridge (look out for trolls).

squeeze: to firmly press or twist a food with fingers, hands, or a device to remove its liquid, like shredded potatoes, frozen and thawed spinach, or tofu.

tear: to pull or rip apart a food, like basil leaves, into pieces instead of cutting with a knife; cutting breaks cell walls more, so herbs can discolor faster.

Equipment

Blender

Cutting board + kid-safe knife

Citrus juicer (optional)

Dry measuring cups

Liquid measuring cup

Large mixing bowl (2)

Colander

Measuring spoons

Skillet

Ingredients

Peachy "Panzanella" Bread Summertime Salad + Bellissima Basil Vinaigrette

2 C mixed cherry tomatoes

1 tsp sea salt

1 handful fresh basil leaves

1/4 C red wine vinegar

1/4 C olive oil

1/2 tsp sugar/honey/agave

1/2 large baguette ****(for GLUTEN ALLERGY sub gluten-free/nut-free white bread)****

2 T olive oil

1 pinch salt, to taste

1 pinch ground black pepper, to taste

2 garlic cloves

2 ripe peaches

4 oz mozzarella cheese ****(Omit for DAIRY ALLERGY or sub dairy-free/nut-free cheese)****

Blended Basil Peachade

1 large ripe peach

2 large basil leaves

2 to 4 lemons

1/2 C sugar

2 C cold water

ice

Food Allergen Substitutions

Peachy "Panzanella" Bread Summertime Salad + Bellissima Basil Vinaigrette

Gluten/Wheat: Substitute gluten-free/nut-free white bread for baguette.

Dairy: Omit mozzarella cheese or substitute dairy-free/nut-free cheese.

Blended Basil Peachade

Instructions

Peachy "Panzanella" Bread Summertime Salad + Bellissima Basil Vinaigrette

slice + sprinkle + drain

Slice **2 cups of cherry tomatoes** in halves. Sprinkle with **1 teaspoon salt**, then put tomatoes in a colander set over a large mixing bowl. Make the vinaigrette while you let the tomatoes drain for about 30 minutes, then discard the juices.

tear + whisk + toss

Tear **1 handful of basil leaves** into small bits and whisk them together with **1/4 cup vinegar**, **1/4 cup oil**, and **1/2 teaspoon sugar**. Add this to a mixing bowl to toss with the salad ingredients.

tear + toss + smash + toast

Tear **1/2 of a large baguette** into roughly 1-inch pieces and add them to a bowl. Add **2 tablespoons of oil** and pinches of **salt and pepper** to taste, and toss to coat the bread with oil. Next, smash and peel **2 garlic cloves**. Toast the bread cubes and the smashed garlic in a dry skillet over medium heat. Once toasted, set aside the bread to cool and discard the garlic.

dice + chop + toss

Dice **2 peaches** into small pieces. Next, chop **4 ounces of mozzarella cheese**. Add the basil, peaches, and tomatoes to the bowl with the vinaigrette dressing and toss. Add the cheese and bread and toss gently again, then eat! Buon appetito!

Blended Basil Peachade

dice + tear + squeeze

Dice **1 peach** into small pieces. Tear **2 basil leaves** and add them to a blender with the diced peach. Squeeze the juice from **2 to 4 lemons** into the blender.

measure + add + blend

Measure and add **1/2 cup sugar** and **2 cups of cold water** to your blender! Blend on high until smooth. Then pour over cups and add ice to chill. Garnish with basil leaves and enjoy!

Featured Ingredient: Peach!

Hi! I'm Peach!

"Did you know I'm related to almonds, apricots, cherries, and plums? We're all part of the Rose family! You may know my cousin, Nectarine, who has smooth skin compared to my fuzzy skin. We're both juicy and delicious summer fruits that are wonderful to eat whole or sliced and added to fruit salads and ice cream!

History & Etymology

Archeological evidence points to the peach's domestication in China as early as 6000 BCE.

In China, peaches are considered a symbol of good luck, protection, longevity, and friendship and are found in many Chinese paintings, poetry, and on porcelain as far back as 551 BCE.

China is the biggest producer of peaches worldwide, and Italy is the second largest.

Columbus brought several peach trees to America on his second and third voyages.

Spanish monks established the first peach orchard in Florida in the mid-1500s.

Georgia, also known as the Peach State, has many peach orchards, although California produces about 50 percent of all peaches in the USA.

Georgia claims it makes the "world's largest peach cobbler" at the annual Georgia Peach Festival. It measures 11 feet by 5 feet and uses 75 gallons of Georgia peaches.

The Guinness World Record for the largest fruit cobbler is a 2,251-pound peach cobbler made by Hampton Inn of Ruston, Louisiana, for the Louisiana Peach Festival in 2015. It used 819 gallons of peaches!

The peach is the official state fruit of both Georgia and South Carolina.

The word "peach" comes from late Middle English, from the Old French "pesche," from the medieval Latin "persica," from the Latin "persicum." These European derivations came from the belief that peaches originated in Persia (modern-day Iran). In fact, the scientific name for peach, "*Prunus persica*," means "Persian plum."

Anatomy

The peach is a member of the Rosaceae family and a close relative of almonds.

Peaches are stone fruit related to apricots, cherries, and plums. They have soft, fuzzy, pinkish-yellow skin, and their flesh can vary from almost white-yellow to almost red. Each peach has a pointed, furrowed, egg-shaped seed in the middle, which either comes away easily (freestone) or is difficult to remove (clingstone).

A nectarine is a variety of peach that has smooth skin. Its skin is usually redder, and its flesh can be either white or yellow.

How to Pick, Buy, & Eat

It is an ideal snack between meals—eating a peach can give you the feeling of being full, so you will eat less, which is great for losing weight. An average peach contains about 35 to 50 calories and an insignificant amount of fat.

Peaches are best from June to the end of August.

A ripe peach will smell sweet and have a slight give when pressed, but squeeze very gently since the fruit bruises easily. It should be dark yellow with no green and have a round shape.

If a peach is not ripe when bought from the store, it will ripen at home if you leave it on a counter at room temperature. Refrigerate peaches to slow their ripening.

Peaches are a great snack fruit to eat whole, but you can also add sliced or cubed fresh peaches to hot or cold cereal, fruit salads, cakes, pies, cobblers, and ice cream. You might even try cutting them in half and grilling them.

Nutrition

Peaches are a moderate source of vitamin C, which helps your body heal and boosts immunity against disease. They also provide small quantities of vitamin E, niacin, potassium, and other vitamins and minerals.

Potassium helps maintain proper fluid levels inside cells, which helps maintain blood pressure. It also aids proper muscle function.

Yellow-fleshed peaches also supply some beta-carotene that converts to vitamin A in the body, which is good for eye health.

The dietary fiber in peaches aids digestion, and antioxidants help to protect cells by preventing oxidation.