



## **Crab Panzanella salad with Blood-orange vinaigrette**

**1 cucumber peeled and seeded than julienne  
½ red onion julienne  
8 tomatoes cut into large chunks  
6 slices old bread cut into crouton size pieces  
1# fresh crabmeat drained of all liquid  
2c Blood orange vinaigrette  
Salt and pepper  
1 bunch of parsley**

- 1. Cut all ingredients for salad**
- 2. Cook croutons with olive oil and salt and pepper**
- 3. Once croutons are cool mix all ingredients**
- 4. Add dressing and season, serve immediately**