



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**