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## [Charred Vegetable Panzanella with Olive Oil Bread](#)



[Perfectly Crafted Thick Sliced Multigrain](#)

Call it the perfect salad. Topped with grilled Perfectly Crafted bread, these Tuscan flavors will leave you feeling, perfect.

**Prep Time:**

30  
MIN

**Cook time:**

10  
MIN

**Total Time:**

40  
MIN

**Number of Ingredients:**

15

**Servings:**

8

**Level:**

Easy

**Ingredients:**

6 slices Nature's Own Perfectly Crafted Multigrain Bread

1 medium zucchini, halved lengthwise

1 medium yellow squash, halved lengthwise

1 medium Japanese eggplant, halved lengthwise

1 red onion, sliced 1/2-inch thick

5 tablespoons olive oil, divided

1/2 teaspoon salt

1/4 teaspoon garlic powder

1/4 teaspoon black pepper

3 tablespoons red wine vinegar

3 cups arugula

1 pound assorted color tomatoes or cherry tomatoes, cut into 1-inch pieces

1 cup finely shredded Parmesan cheese

1/2 cup coarsely chopped fresh basil

Finely shredded Parmesan cheese (optional)

**Instructions:**

Brush bread, zucchini, squash, eggplant, and red onion with 2 tablespoons olive oil and season with salt, garlic powder, and black pepper.

Grill zucchini, yellow squash, eggplant, and red onion, covered on grill rack, directly over medium-high heat for 6 to 8 minutes, or until tender, turning once halfway through grilling. Remove vegetables and set aside to cool slightly.

Grill bread on grill rack directly over medium-high heat for 1 to 2 minutes or until toasted and lightly charred, turning once halfway through grilling. Remove bread and set aside.

Cut grilled, cooled vegetables into 1-inch pieces. Transfer to a very large bowl. Toss with remaining 3 tablespoons olive oil and red wine vinegar. Add arugula, tomatoes, 1 cup Parmesan cheese, and basil and toss gently to combine.

Cut grilled bread into 1-inch pieces and add to vegetable mixture; toss gently to combine.

Serve immediately or let stand at room temperature for up to 30 minutes. To serve, garnish with additional Parmesan cheese, if desired.

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**Source URL:** <https://naturesownbread.com/recipe/charred-vegetable-panzanella-olive-oil-bread>