

Radish Panzanella

- 3 c. slightly stale sourdough bread cubes (rye, walnut, olive, baguette, or ciabatta would be good as well)
- 2 bunches radishes (I used Easter egg and French breakfast), sliced thin
- 1 handful Italian parsley
- juice of 2 lemons
- 1 clove garlic, grated on a microplane grater
- 1/3 c. olive oil + more for drizzling bread cubes
- 3 oz. Piave, Parmesan, or Pecorino cheese, shaved into ribbons with a vegetable peeler

Preheat oven to 400. Toss bread cubes with olive oil and spread on baking sheet. Bake until golden and crisp, then set aside. In a large bowl, whisk together lemon juice, garlic clove and olive oil until dressing is emulsified. Add radish slices, parsley and bread cubes to bowl with dressing and toss until dressing coats radishes and is absorbed by bread. Place on a large serving platter and scatter shaved cheese on top.

**recipe by Elizabeth Winslow for CamilleStyles.com*