

# RECIPE

## Passover Panzanella

### Ingredients

#### For salad:

2 large ripe tomatoes, chopped

1 small seedless cucumber,  
chopped

1/2 red onion, chopped

2 cups mixed greens

#### For vinaigrette:

4 tablespoons Extra Virgin Olive  
Oil

1 1/2 tablespoon red wine  
vinegar

2 cloves garlic, grated

1 1/2 teaspoon Dijon mustard

Honey, salt, and pepper, to taste

### Instructions

Whisk together the oil, vinegar, garlic, and mustard. Add honey, salt, and pepper to taste. Set aside to let the flavors meld.

Meanwhile, toss together the tomatoes, cucumber, and red onion with the mixed greens.

Place the matzo in the vinaigrette and coat evenly before adding to the salad. Lightly toss everything together so it is evenly combined.

Drizzle the remaining vinaigrette over the salad and serve.

## WINE

*A light, fruity coastal wine from Greece, where salad is accompanied by a sea splash in a glass, also known as Assyrtiko.*