

Grilled Bread Salad with Sweet Peppers and Onions

BY ALISON ROMAN BON APPÉTIT JULY 2014

Yield 4 servings

Ingredients

1/4 small loaf country-style bread (about 6 ounces), crust removed, bread torn into large pieces

6 tablespoons olive oil, divided

Kosher salt

Freshly ground pepper

4 red/orange sweet peppers, halved, ribs and seeds removed

2 small sweet onions, peeled, quartered, with some root attached

3 tablespoons Sherry vinegar or red wine vinegar

1/2 teaspoon paprika, preferably smoked

2 tablespoons coarsely chopped fresh chives, plus more for serving

Preparation

Prepare grill for medium-high heat. Toss bread with 2 tablespoons oil in a medium bowl; season with salt and pepper. Toss peppers and onions with 2 tablespoons oil; season with salt and pepper.

Grill bread, turning occasionally, until golden brown, 8-10 minutes. Transfer to a plate.

Grill vegetables, turning often, until very tender and charred in spots, 8-10 minutes for peppers and 10-12 minutes for onions; transfer to a cutting board.

Trim root end from onions and separate layers. Transfer to a large bowl, add vinegar and paprika, and toss to coat. Remove as much skin as possible from peppers; discard. Cut into 1 1/2" strips.

Add peppers, grilled bread, 2 tablespoons chives, and remaining 2 tablespoons oil to bowl with onions and toss to combine; season with salt, pepper, and more vinegar, if desired. Serve topped with more chives.