



Salmon Panzanella Salad

INGREDIENTS

¼ (20-oz.) Hy-Vee Bakery Italian Bread loaf, cut into ¾-inch cubes
3 tbsp Gustare Vita olive oil
1 (1-lb.) pkg. lemon & garden herb creamer potatoes with seasoning
1 (12-oz.) pkg. trimmed fresh green beans
1 (15-oz.) can Hy-Vee butter beans
Tuscan house Italian salad dressing
1 small head butterhead lettuce, chopped
4 Hy-Vee Short Cuts hard-boiled eggs, halved
1 lb salmon, cooked and flaked
Hy-Vee coarse-ground black pepper, for garnish
Hy-Vee pine nuts, for garnish
Fresh basil, for garnish

PREPARATION

- 1** Preheat oven to 375°. Line a large rimmed baking pan with parchment paper. Arrange bread cubes on prepared baking sheet and drizzle with olive oil. Bake 15 to 18 minutes or until toasted, stirring halfway through; cool.
- 2** For potatoes, peel back plastic film and remove seasoning pack. Position film to close and place tray in microwave. Cook on HIGH for 5 minutes. Let rest 2 to 4 minutes in the tray; remove plastic film and stir in seasoning pack. Add 2 tablespoons of butter or oil, if desired. Set aside. For green beans, place bag in microwave and cook on HIGH for 5 minutes. Cut beans in half.
- 3** Combine green beans, potatoes, toasted bread, butter beans, and ½ cup Tuscan house Italian salad dressing in a large bowl. Toss to combine.
- 4** Line 4 serving plates with chopped butterhead lettuce. Top with potato mixture, hard-boiled eggs, and cooked salmon. Garnish with coarse-ground black pepper, Hy-Vee pine nuts, and fresh basil, if desired.

NUTRITION FACTS

Calories: 590
Total Fat: 31g
Saturated Fat: 7g
Trans Fat: 0g
Cholesterol: 250mg

Sodium: 480mg
Carbohydrates: 42g
Fiber: 3g
Sugar: 7g
Protein: 37g