Summer Panzanella Salad
Serves 4

6 ripe heirloom tomatoes (about 2 pounds)
1 ear fresh corn, steamed and shucked
1/3 cup extra virgin olive oil
2 tablespoons red wine vinegar
Kosher salt and cracked black pepper, to taste
½ cup cooked black beans, rinsed and drained
¼ loaf stale French baguette, cut into cubes
½ cup fresh crumbled goat cheese
½ cup basil leaves, torn into pieces

1. Core and cut each tomato into eight slices. Strip the corn from the ear by cutting down the sides with a large knife, collecting the kernels on a cutting board.

2. In a separate bowl, whisk together the olive oil, vinegar, salt and pepper, and set aside.

3. Gently toss the tomatoes, corn, beans, baguette, goat cheese, and basil with the dressing in a large bowl. Adjust the seasoning to taste, and chill the salad until ready to serve.

Recipe courtesy of Restaurant Associates Chef William Bednar

For more recipes and information about Food Fridays visit: http://bit.ly/foodfridays