

Summer Tomato Bread Salad (Panzanella) with Scallops

4 servings

- 1 ½ pounds ripe tomatoes (cherry, medium or large)
- 1 shallot, minced
- 4 cloves garlic, minced
- ½ cup extra-virgin olive oil, plus for grilling
- 2 tbsp red wine vinegar
- 1 slightly heaping tbsp kosher salt, plus to taste
- Freshly ground pepper
- 10 oz stale country-style bread, torn into large pieces
- 1 cup fresh basil leaves
- 12 medium sea scallops (about 12 ounces)

Core the tomatoes and cut them into chunks; if small, halve or quarter them. Toss them gently with shallot, garlic, oil, vinegar, 1 tbsp salt and pepper. Set aside until the tomatoes are very juicy, about 10 minutes.

Meanwhile, preheat a grill pan or heat an outdoor grill to medium heat. Fill a large bowl with ice water. Add the bread and set aside until soft, no more than 5 minutes. Using your hands, scoop the bread from the water; squeeze out as much water as possible and rub it through your fingers into the tomatoes. Tear the basil over the salad and toss gently. The bread salad can be served now or set aside at room temperature for a couple of hours.

Lightly brush the scallops with olive oil and season with salt and pepper to taste. Grill the scallops, turning once, until firm but not tough, about 2 minutes per side. Cut the scallops in half, add to the bread salad and serve.