
Italian Chef Salad Bread Bowl

Ingredients

1 round loaf (16-ounces) crusty bread
6-ounces Bocconcini (mini Mozzarella balls), 1 C, halved
5-ounces Provolone cheese, cut into $\frac{3}{4}$ "x $\frac{1}{4}$ " pieces
4-ounces thinly sliced Prosciutto
2 large tomatoes, cut into wedges
1 C assorted pitted deli olives
 $\frac{1}{4}$ bulb fennel, thinly sliced, 1 C
3-ounces pepperoni slices, $\frac{3}{4}$ C
 $\frac{1}{2}$ C sliced red onion
 $\frac{1}{2}$ C Italian salad dressing
5 C salad greens
1 C fresh basil leaves

Procedure

Cut off top $\frac{1}{3}$ of bread; cut into $\frac{3}{4}$ " pieces. Place on baking sheet; let stand at room temperature about 1 hour to dry. Meanwhile, prepare bread bowl. In large bowl, toss bocconcini, Provolone, prosciutto, tomatoes, olives, fennel, pepperoni and onion with bread cubes and dressing. Gently stir in salad greens and basil. Spoon into bread bowl; serve any remaining salad in serving bowl. Using small serrated knife, cut around inside edge of bread, leaving 1" thick shell. With fingers, pull out bread from center. Discard bread or reserve for another use.

