

# Italian Bread Salad with Strawberries and Tomatoes

## Ingredients

1 loaf Italian bread, cut into 1-inch cubes

2 tablespoons olive oil

1 teaspoon garlic powder

1 teaspoon onion powder

1/2 teaspoon salt

1/4 teaspoon ground black pepper

1 pint fresh strawberries, diced

3 roma (plum) tomatoes, seeded and diced

2 ounces crumbled feta cheese

3 tablespoons red onion, diced

1/4 cup olive oil

1/4 cup red wine vinegar

2 tablespoons honey

## Directions

Preheat the oven to 375 degrees F (190 degrees C).

Toss bread cubes with 2 tablespoons olive oil, garlic powder, onion powder, salt, and black pepper on a large baking sheet until evenly coated; spread mixture into a single layer.

Bake in preheated oven until toasted, about 10 minutes.

Transfer toasted bread to a large bowl and mix with strawberries, tomatoes, feta cheese, and onion. Whisk 1/4 cup olive oil, red wine vinegar, and honey in a small bowl; drizzle over bread and tomato salad. Toss to coat.