

Tomato Salad

Preparation time: 20 minutes plus 1 hour chilling / Serves 6



INGREDIENTS

- 1 1/2 pounds tomatoes, whole, stems removed, sliced into wedges
- 2 teaspoons fresh garlic, minced
- 2 Tablespoons balsamic vinegar
- 2 teaspoons Dijon mustard
- 2 teaspoons fresh oregano, chopped
- 2 Tablespoons extra virgin olive oil
- kosher salt, to taste
- fresh ground black pepper, to taste
- 1 cucumber, chopped
- 1/4 cup FOXY-brand green onions, chopped
- 2 Tablespoons FOXY-brand parsley, chopped

PREPARATION

Remove tomato stems and slice into wedges.

In a mixing bowl, combine garlic, vinegar, mustard and oregano. Drizzle in olive oil while whisking to combine. Season to taste with salt and pepper.

Toss dressing with tomato wedges, cucumber and green onions, cover and chill at least one hour.

Remove from refrigerator and toss in the chopped parsley; adjust seasoning with salt and pepper, if necessary. Serve as an appetizer, salad, entrée or with pasta or grilled seafood.