

BALSAMIC TOMATO SALAD

INGREDIENTS

- 2 lb. mixed ripe tomatoes - different shapes and colors
- Sea salt
- Freshly ground black pepper
- Handful fresh oregano stems - young green
- 8 to 10 whole fresh basil leaves
- ¼ cup Ideal Protein Balsamic Dressing
- ¾ cup Extra Virgin olive oil
- 1 clove garlic
- 1 pinch red pepper flakes



PREPARATION

1. Put the tomatoes into a colander and season with a good pinch of sea salt. Coat the cut surfaces well with the salt.
2. Leave for 20 to 30 minutes and then rinse gently and thoroughly with cool water and turn out onto paper toweling to drain a bit.
3. Add fresh oregano, balsamic dressing, extra-virgin olive oil, the garlic, the black pepper, and the red pepper flakes in a blender and make a smooth mix.
4. Transfer the dried tomatoes into a large bowl and pour the balsamic dressing mix over the tomatoes. Toss well then cover with plastic wrap and let sit for some hours.
5. Enjoy the mazing aroma and flavors!

