

QUICK TOMATO VINAIGRETTE

INGREDIENTS

- About ½ cup tomato (4 ounces) - roughly chopped, keep seeds but discard white cores
- ½ cup extra virgin olive oil
- 1 tbsp. white vinegar
- 1 tbsp. Dijon mustard
- ¼ to ½ tsp. kosher salt



PREPARATION

1. Add tomatoes to a blender with the olive oil, white vinegar, Dijon mustard, and ¼ tsp. salt.
2. Blend until mixture gets a creamy texture.
3. Taste and add up to ¼ tsp. kosher salt.
4. Store in refrigerator for up to 1 week.
5. Enjoy with any dish!

