SHALLOT MUSTARD TOMATO SALAD

ITEM

White Wine Vinegar Virgin Olive Oil Dijon Mustard Shallot, Minced Capers, Chopped Beefsteak Tomatoes Or 5 Vine-ripened (cut into slices) Coarse Salt Ground Pepper

QUANTITY

3 tbsp 3 tbsp 1 tsp 1 2 tsp 3 To Taste To Taste

PREPARATION

- ☞ Tomatoes cut into slices and Arrange the tomato slices on a large serving plate.
- In a small bowl, whisk together the Dijon mustard, olive oil, white wine vinegar, Capers, and a pinch of salt and pepper until well combined.
- ✤ Drizzle the dressing over the tomato slices.
- Scatter the shallot minced over the top of the tomatoes.
- 🖝 Enjoy!