Farm Market Recipe

Marinated Cherry Tomato Salad

Ingredients:
- 2 tablespoons white balsamic vinegar
- 1 tablespoon finely chopped shallot
- 1 teaspoon honey
- ½ teaspoon salt
- ½ teaspoon ground pepper
- ½ teaspoon Dijon mustard
- 2 tablespoons extra-virgin olive oil
- 2 pints cherry tomatoes, halved
- 1 tablespoon chopped fresh basil
- 1 tablespoon chopped fresh mint

Directions:
1. Whisk vinegar, shallot, honey, salt, pepper and mustard in a medium bowl. Whisking constantly, slowly drizzle in oil until fully incorporated. Fold in tomatoes, basil and mint. Let stand, stirring occasionally, until the flavors meld, about 15 minutes. Serve at room temperature.

Nutrition Facts:
Servings: 4  Serving Size: 1 cup
Per Serving: calories 103; protein 2g; carbohydrates 9g; dietary fiber 2g; sugars 7g; total fat 7g; saturated fat 1g; vitamin A 1365 IU; vitamin C 21 mg; folate 25 mcg; sodium 316 mg; calcium 24 mg; iron 1 mg; magnesium 20 mg; potassium 385 mg.

Recipe from eatingwell.com