

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 A1365IU; vitamin C 21mg; folate 25mcg; sodium 316mg; calcium 24mg; iron 1mg; magnesium 20mg; potassium 385mg.

Recipe from eatingwell.com