

Tomato and basil salad

Makes 4 servings



Ingredients (allergens in bold)

- 8 salad tomatoes cut into wedges or 250g cherry tomatoes, halved
- 50g black olives – pitted and sliced
- 25g sun-dried tomatoes – drained and thinly sliced
- 1 medium-sized red onion – peeled and thinly sliced or 4 spring onions - chopped
- fresh basil leaves



For the basil vinaigrette:

- 4 tablespoons fresh basil leaves – torn
- 1 garlic clove – peeled and crushed
- 2 tablespoons Parmesan cheese – freshly grated
- 4 tablespoons olive oil
- 2 tablespoons lemon juice
- freshly ground black pepper

Method

1. Arrange all the prepared salad ingredients in a large bowl or on a large plate.
2. To make the vinaigrette, whisk the basil leaves, garlic, Parmesan cheese, olive oil, lemon juice and pepper in a small bowl until well blended.
3. Pour the vinaigrette over the salad ingredients and garnish with extra basil leaves.

Equipment

- sharp knife
- chopping board
- large bowl or plate
- small bowl
- whisk
- garlic crusher
- tablespoon
- fork

Recipe notes and tips

- This salad is best made in the summer and early autumn when tomatoes are full of flavour.
- Don't add salt as there are lots of flavoursome ingredients in the recipe already.
- Spring onions can be used in place of the red onion.