

Recipes

Three Tomato & Red Onion Salad with Sun Dried Tomato & Basil Croutons

Serves 4.

Preparation Time: 10 - 15 minutes.

Ingredients:

2 Large Beef Tomatoes - sliced

4 Large Vine Ripened Tomatoes - sliced

12 - 16 Plum Cherry Tomatoes or
Pomodorino Tomatoes - halved

2 Large Red Onions - thinly sliced into rings

A handful of Fresh Basil leaves

1 packet Sun dried Tomato & Basil Croutons

4 tablespoons of Extra Virgin Olive Oil

1 tablespoon of Aged Balsamic Vinegar

Ground Sea Salt for seasoning



Method:

1. Mix and arrange the tomatoes overlapping on a large flat platter.
 2. Scatter the sliced Onion rings over the tomatoes.
 3. Roughly rip the Basil leaves and scatter over.
 4. Drizzle the Olive Oil and Balsamic Vinegar all over the plate.
 5. Grind the Sea Salt all over to taste.
 6. Cover and leave to marinate for 15 minutes.
- Scatter with the Croutons and serve immediately.