

SUMMER TOMATO SALAD WITH HERBS & CHEESE



Ingredients

Tomatoes, sliced
or halved (if
they're cherries)

Salt

Herbs, minced.

Basil, dill, chives,
a smidgen of
oregano, mint,
fennel fronds,
parsley

Cheese

Toasted walnut
oil, or olive oil

Aged balsamic
vinegar, or a
squeeze of lemon

**BUY A VARIETY OF COLORS, SHAPES,
AND SIZES. I LOVE TO COMBINE
HALVED, MIXED-COLORED CHERRY
TOMATOES WITH SLICES OF LARGER
TOMATOES. ASK YOUR FAVORITE
FARMER TO RECOMMEND THEIR
FAVORITE TOMATO VARIETIES!**

Directions

1. Arrange tomatoes on a plate or platter.
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2. Sprinkle the tomatoes with salt, and then with the minced herbs. Let your taste guide how much you use.
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THIS IS A RIFF ON THE FAMOUS CAPRESE SALAD. I'VE NEVER LOVED EATING WHOLE LEAVES OF BASIL, SO INSTEAD, I USE A MIX OF MINCED HERBS. FRESH MOZZARELLA IS GORGEOUS, BUT THERE ARE SO MANY CHEESES THAT GO WELL WITH TOMATOES, THAT THERE'S NO REASON TO LOCK YOURSELF IN! EXPERIMENT WITH DIFFERENT VARIETIES, AND SEE WHAT YOU LIKE BEST. I'VE USED CRUMBLED BLUE CHEESE, FRESH GOAT CHEESE, SLICES OF AN AGED BLOOMY RIND CHEESE (LIKE BRIE OR CAMEMBERT), AND EVEN HARD GRATING CHEESES SUCH AS PARMIGIANO REGGIANO AND PECORINO.

Directions (cont.)

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3. Crumble, grate, or slice the cheese, and distribute it over the tomatoes.

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4. Drizzle on some oil, and then the vinegar or lemon juice.

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5. So easy!

