

Fresh Tomato, Basil and Cucumber Salad



INGREDIENTS:

- 1 box of croutons (or make your own!)
- $\frac{3}{4}$ cup thinly sliced red onion
- 1 tablespoon red wine vinegar
- 1 pint cherry tomatoes
- 3 $\frac{1}{2}$ cups of your favorite tomato, cored and cut into bite sized pieces
- 1 $\frac{1}{4}$ teaspoon kosher salt, to taste
- 4 small cucumbers, peeled and cut into $\frac{1}{2}$ inch thick slices
- 16 fresh basil leaves, torn into big pieces
- Flaky sea salt, for finishing

DRESSING INGREDIENTS:

- $\frac{1}{4}$ cup finely chopped shallots
- $\frac{1}{4}$ cup red wine vinegar
- 2 tablespoons balsamic vinegar
- 4 very ripe small tomatoes
- 8 fresh basil leaves, torn into big pieces
- $\frac{1}{2}$ cup extra-virgin olive oil
- 2 garlic cloves, smashed
- $\frac{1}{2}$ teaspoon of kosher salt

DIRECTIONS:

- 1. FOR THE DRESSING:** Stir together shallots and vinegars in a medium sized bowl.
- Cut tomatoes in half and grate cut sides on a large box grater until just the skins remain. Discard skins.
- Set aside 1 cup tomato pulp. (Reserve the rest for another use.)
- Stir tomato pulp, oil, basil leaves, smashed garlic, and salt into vinegar mixture. Let stand 10 minutes for flavors to meld.
- Remove and discard garlic. Taste dressing and adjust seasoning as needed.
- Set aside 1 $\frac{1}{4}$ cups dressing. (Reserve remaining for another use.)
- 7. FOR THE SALAD:** Toss together sliced onion and vinegar in a small bowl. Set aside 20 minutes. This will “quick pickle” your onions and help to remove their raw, bitter taste.
- Place half of your croutons in a large bowl and toss with $\frac{1}{2}$ cup dressing. Then place bite sized tomatoes on top and season with $\frac{1}{2}$ teaspoon salt. Let stand 10 minutes.
- Remove onions from vinegar, saving the vinegar.
- Add onions, cucumbers, basil, and remaining croutons to bowl with your tomatoes.
- Add vinegar from the onions, $\frac{3}{4}$ teaspoon salt and $\frac{3}{4}$ cup of your dressing. Adjust seasoning if needed.
- Sprinkle with flaky sea salt for finishing (optional). Best enjoyed fresh!

Source: foodandwine.com.



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