

NYBG

EDIBLE ACADEMY
TOTALLY TOMATOES WEEKEND



FRESH TOMATO SALAD

Prepared for the Edible Academy Tomato Weekend
by Jimmy Thomas
Serves 6

Ingredients

- 10-12 ounces fresh salad greens of your choice, washed
- 12 cherry tomatoes (more or less to taste), washed and cut in half.
- 3 Tablespoons vinegar
- 2 Tablespoons olive oil
- 2 Tablespoon brown sugar
- 1 Tablespoon sesame oil
- 1 Tablespoon pomegranate juice (or to taste)
- Fresh leaves of oregano, thyme or your choice of fresh herbs, to taste (1 – 2 Tablespoons)
- ½ teaspoon salt (or to taste)
- 2 Tablespoon soy sauce or soy sauce alternative (or to taste)
- 1 teaspoon garlic powder
- Sesame seeds, to taste

Instructions

Prepare the dressing: in a bowl, add vinegar, olive oil, brown sugar, sesame oil, pomegranate juice, herbs, salt, soy sauce, garlic powder. Whisk with a fork or a whisk (preferably a whisk). Prepare the salad. In a bowl, toss greens and tomatoes. Dress salad. Add parmesan cheese. To serve, dress with sesame seeds if desired. Toss all and serve.