

NYBG

EDIBLE ACADEMY
TOTALLY TOMATOES WEEKEND



SUMMER TORTILLA SALAD

Prepared for the Edible Academy Tomato Weekend
by Lukas Volger
Serves 4

Ingredients

- Vegetable or canola oil, for frying
- 6 corn tortillas
- Salt
- Juice of 2 limes (1/4 cup)
- 1/2 teaspoon ground cumin
- 1/2 teaspoon salt
- Pinch sugar
- 1/4 red onion, sliced into strips
- 3 tablespoons olive oil
- 1 big ripe tomato, chopped, or 1 cup halved cherry tomatoes
- 1 big ripe stone fruit, such as a peach or nectarine, or equivalent weight in plums, apricots, or a mango
- Kernels from 2 ears corn
- Handful mint, basil, or cilantro leaves

Instructions

Pour about 1/2 inch of vegetable oil into a skillet set over medium heat. When hot—test by dipping an edge of a tortilla into the oil; it should sizzle immediately—fry the tortillas one by one, flipping them once, until lightly browned and crisped, about 2 minutes per tortilla. Transfer to a paper towel-lined plate and sprinkle with salt, stacking them as you go. Whisk together the lime juice, cumin, salt, and sugar in a medium bowl, then add the onion. Let stand for about 10 minutes, then stir in the oil. Add the tomato, stone fruit, and corn. A few minutes before you're ready to serve, break the tortillas over the salad, folding gently to combine, then, when ready to eat, stir in the herbs.