



RECIPE | TOMATOES

SWEET TOMATO, WATERMELON & BEET SALAD



35 min

30 min
PREP.

5 min
COOKING



4



easy

INGREDIENTS

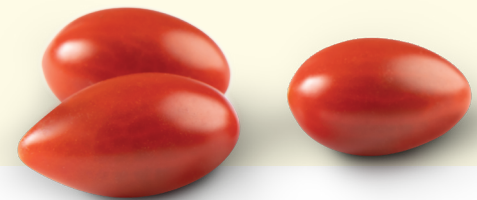
Recipe created by *Sergio Howland*

For the Salad:

- 1 dry pint** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, cut in halves
- 2** golden beets, cut in thick slices
- 2** red beets, cut in thick slices
- ½** seedless watermelon, cut in medium size cubes
- 2 cups** rosemary

For the Vinaigrette:

- 2** lemons, juice and zest
- 1 tbsp** olive oil
- 1 tsp** honey
- ¼ tsp** dijon mustard
- ¼** bunch basil leaves
- Kosher salt, black pepper to taste



DIRECTIONS

- Preheat a sauté pan for a minute, then drizzle the olive oil on top. Wait for 30 seconds and when the oil starts to smoke add the beet slices. Cook for 2 minutes on medium-high heat until lightly caramelized. Flip them over and add the rosemary leaves. Season with salt and freshly cracked pepper, turn off the heat. Leave the beets to cool down in the pan.
- For the vinaigrette, mix the lemon juice, lemon zest, honey, mustard, salt and freshly cracked pepper in a bowl. Mix until the salt has dissolved, and the ingredients are well distributed. Using a whisk pour the extra virgin olive oil on top until the vinaigrette is well emulsified.
- Place four serving bowls in the freezer at least one hour before you are planning on serving the salad.
- When you are ready to serve this salad, mix the tomatoes, golden beets, arugula, and watermelon in a bowl. Pour the vinaigrette on top and season with salt & freshly cracked pepper, taste and adjust the seasoning if necessary.
- In a different bowl do the same with the red beets, if not done separately, then these beets will "bleed" its color to the rest of the ingredients.
- Divide the beets, tomatoes, watermelon and arugula into the previously chilled bowls, add a couple of basil leaves on each plate, and drizzle the remaining vinaigrette on top and serve immediately. Enjoy!

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