



RECIPE | TOMATOES

TOMATO SALAD WITH COCONUT DRESSING



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TOMATO SALAD WITH COCONUT DRESSING



50 min

40 min | **10 min**
PREP. | COOKING



6



easy

INGREDIENTS

2 10 oz Pure Flavor® OMG™

Tomatoes, halved

12 oz Pure Flavor® Sweet Blooms®

Strawberries, halved

4 peaches, sliced

3 shallots, sliced

1 garlic clove, finely chopped

1 small fresh habanero, finely chopped

1 cup granulated sugar, divided

1 cup blueberries

1 cup blackberries

¼ cup unsweetened coconut milk

¼ cup fresh lime juice

6 tbsp extra-virgin olive oil, divided

3 tbsp fresh basil leaves, finely chopped

3 tbsp sea salt, divided

2 tbsp white vinegar

2 tbsp kosher salt, divided

2 tbsp cilantro, chopped

2 tbsp fresh thyme leaves

DIRECTIONS

- 1** Preheat oven to 350°F.
- 2** On a baking sheet, toss together tomatoes with basil, garlic, 3 tablespoons oil, 1 tablespoon salt, and 1 teaspoon sugar. Arrange single layered and roast in oven for 10 minutes.
- 3** In a medium bowl, stir together shallots and 1 tablespoon salt, let stand for 10 minutes. Add peaches and habanero, stirring to combine.
- 4** Bring vinegar and remaining sugar to a boil, stir until dissolved. Remove from heat and pour hot mixture over shallots and peaches. Let stand for 30 minutes.
- 5** Whisk together coconut milk, lime juice, thyme, remaining salt, and remaining olive oil.
- 6** In a large bowl, add tomatoes, peaches, and shallots. Then add strawberries, blueberries, blackberries, and drizzle with dressing. Finish with cilantro and basil.