RECIPE | TOMATOES

TOMATO SALAD WITH COCONUT DRESSING

O 50 min

PREP. 10 min COOKING

40 min

Easy

INGREDIENTS

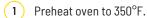
2 10 oz Pure Flavor® OMG[™] Tomatoes, halved
12 oz Pure Flavor® Sweet Blooms® Strawberries, halved
4 peaches, sliced
3 shallots, sliced
1 garlic clove, finely chopped
1 small fresh habanero, finely chopped
1 cup granulated sugar, divided
1 cup blueberries
1 cup blackberries

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- 1⁄4 **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



- 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.
- 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.

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- 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.



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