



RECIPE | TOMATOES

TOMATO SALAD WITH COCONUT DRESSING



50 min

40 min
PREP.

10 min
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.

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