

Cherry Tomato Vinaigrette

Combined from 2 recipes (Bon Appetit and Orange County Register food section), 2013

Internet Address:



1 pint cherry tomatoes, both yellow and red if available

4 tablespoons olive oil, divided use

1 large shallot, finely chopped

1 tablespoon red wine vinegar, or more

Kosher salt and freshly ground pepper

3 tablespoons fresh basil, slivered

2 tablespoons chopped fresh chives

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>

Servings: 4

Note: Serve on or in an omelet, on top of a grilled steak or pork chop, or make a hearty green salad (using sturdy greens) and make the tomatoes the star of the salad along with some goat cheese. It could also be a topping for hot pasta - add grated Parmesan or goat cheese. Add more olive oil if needed.

1. Cut all the cherry tomatoes in half. Heat 1 tablespoon oil in a medium saucepan over medium heat. Add shallot and cook, stirring often, until softened, about 4 minutes.

2. Add HALF of the tomatoes and cook, stirring occasionally, until beginning to release juices, 4-6 minutes. Mash some of tomatoes with a spoon or a potato smasher.

3. Add 1 tablespoon vinegar and remaining oil; season with salt and pepper. Taste for seasoning and add more vinegar, if needed. Allow to cool, then add the remaining raw tomatoes. Serve warm or at room temperature; add chopped basil and chives just before serving.

4. DO AHEAD: Vinaigrette can be made (without the fresh herbs) 2 days ahead. Cover and chill. Bring to room temperature and stir in herbs.

Per Serving (excluding unknown items): 139 Calories; 14g Fat (86.0% calories from fat); 1g Protein; 4g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 7mg Sodium. Exchanges: 1 Vegetable; 2 1/2 Fat; 0 Other Carbohydrates.