

Sarah's Rustic Tomato and Onion Salad

Serves: 4 to 6

Ingredients:

2 tablespoons extra-virgin olive oil

2 ½ teaspoons red wine vinegar

1 teaspoon dried oregano

½ teaspoon kosher salt

¼ teaspoon ground black pepper

1 pound firm tomatoes (about 4 cups) *not beefsteak

* Slice larger tomatoes like Roma and Campari into wedges and smaller tomatoes like Cherry, Grape and Pear into halves or quarters

1 medium sweet onion, thinly sliced



Directions:

In a small bowl, whisk together the olive oil, vinegar, oregano, salt and pepper until well combined and fully emulsified. Taste and add more oregano and seasoning as desired.

Place the sliced tomatoes and onions in a large bowl. Add the dressing and toss gently to combine. Taste and add more salt and pepper as needed. For best result, serve immediately.

Leftovers may be stored in the refrigerator for up to 2 days.

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