

RECIPE

mothership tomatoe salad. Jamie olive.

INGREDIENTS

1 kilo mixed tomatoes all different sizes, shapes and colors
sea salt and black pepper
1 clove of garlic minced
balsamic vinegar
extra virgin olive oil

PREP TIME

SERVES

TEMPERATURE

- ☐ WEEKNIGHT MEAT
- ☐ DINNER PARTY
- ☐ DELICIOUS BREAKFAST
- ☐ PERFECT FOR LUNCH
- ☐ SLOW COOKING
- ☐

METHOD

Very important to have a real mix of tomatoes. Also important that you salt the tomatoes. Some people get worried about using too much salt, but the bulk of it will drip off leaving you with really beautiful intensely flavored tomatoes

Place tomatoes into a colander and season with a couple of pinches of salt. Toss them once.

Leave tomatoes in colander for 15 minutes this will draw any excess moisture out. Then discard any juice that has come out of them

Dressing 2 tablespoons of balsamic vinegar
 6 tablespoons olive oil.

Drizzle the tomatoes with enough dressing
to coat everything nicely.

Sprinkle with chopped oregano, and
cracked pepper, and chives if you have
them.