

# CHERRY TOMATO SALAD



## INGREDIENTS

- |    |  |     |                               |
|----|--|-----|-------------------------------|
| 40 | cherry tomatoes, cut in half                 | 3   | oz. toasted pine nuts         |
| 1  | cup pitted and sliced olives, black or green | 1/2 | cup of extra virgin olive oil |
| 1  | bunch of scallions, sliced thinly            | 2   | tbsp. red wine vinegar        |
| 1  | bunch of Italian parsley, chopped            | 1   | tbsp. sugar                   |
|    | Salt and pepper to taste                     | 1   | tbsp. chopped oregano         |

## DIRECTIONS

- In a large bowl add the sliced cherry tomatoes, olives, herbs and green onion. Toast the pine nuts in a 350 degree oven for about 5 minutes or until golden brown (allow to cool off). Stir the pine nuts into the mixture
- In a small bowl, whisk together the extra virgin olive oil, sugar, red wine vinegar and salt and pepper to taste. Pour this mixture over the tomato mixture and toss until evenly combined. For best taste, allow to rest in the refrigerator for 1 hour before serving.

