

HEIRLOOM TOMATO SALAD

Perfectly paired alongside Chenin Blanc





INGREDIENTS

- 1/4 cup extra virgin olive oil
- 2 tablespoons white balsamic vinegar
- 1/2 teaspoon sea salt
- 1/4 teaspoon freshly ground black pepper
- 2 pounds heirloom tomatoes sliced
- 1 pint cherry tomatoes halved
- 1/2 cup red onion thinly sliced
- 1/2 cup fresh basil leaves roughly chopped or torn
- 2 tablespoons fresh mint chopped
- 1 tablespoon fresh oregano chopped

INSTRUCTIONS

Whisk the olive oil, vinegar, sea salt, and pepper together in a large mixing bowl.

Add the tomatoes, onion, and fresh herbs to the bowl and gently toss until combined.

Allow the salad to marinate for at least 15 -20 minutes. Toss the salad again before serving.