



Easy Tomato Salad

A great way to use fresh, summer tomatoes!

Makes 4 servings ~ \$6.56 (\$1.64 per serving)

Ingredients

4 fully ripe tomatoes, about 4 oz. apiece

2 small shallots, peeled and finely sliced (or minced)

Small knob of fresh ginger, peeled and finely grated (approx. 1 tsp.)

2 (or more) fresh chiles, very finely minced (try Shishitos for a change)

Small handful of fresh herbs, roughly chopped (basil, cilantro or chervil, whatever you want)

Two 15-oz cans of organic beans (pinto works well; you can use garbanzo, black, or any mixture you like)*

Zest and juice from one lemon or lime

2 Tbsp. red wine/sherry vinegar

2 Tbsp. extra virgin olive oil (taste it first)

Coarse salt/freshly ground pepper to taste

Directions

1. Rinse the beans under running cold water; and drain them well in a colander. Put them in a bowl and add everything except the tomatoes.

2. Cut the tomatoes in quarters (or smaller depending on their size). Lightly toss in with the other ingredients, taste for seasoning, serve, enjoy!

* You also can start with dried beans if you want to cook your own.

Recipe from "Cook in a Class of Your Own with Richard Bertinet"

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