



Sicilian Tomato Salad

Insalata Di Pomodoro

Yields 4 Servings

INGREDIENTS:

- 3-4 fresh tomatoes, cut into eighths
- ¼ of 1 small red onion, slivered
- ½ tsp. garlic salt and ¼ tsp. fresh ground pepper or 1 tsp. PGS (Pastagirl Seasoning)
- ½ tsp. dried oregano
- 2 Tbsp. extra virgin olive oil
- Splash of water
- Splash of red wine vinegar, optional
- 4 fresh basil leaves, torn



Prepare this easy Sicilian salad an hour or two ahead of time and let it sit at room temperature for the best juice and flavors to develop. It was a staple on our table every week during the summer months. Serve it with any protein and make sure you have a good piece of hard, crusty bread* to mop up all the juices.

INSTRUCTIONS:

1. In a small mixing bowl place the tomatoes, onions, seasonings and dried oregano.
2. Drizzle with olive oil, splash of water and red wine vinegar, if using.
3. Add basil leaves and toss.
4. Adjust seasoning to taste.
5. Let sit at room temperature for at least one hour at room temperature before serving.

Hot Crusty Bread:

1. Preheat oven to 350 degrees
2. Take a baguette or bread roll (even if it's a day old or been frozen).
3. With your hands, lightly sprinkle water all over the top of the baguette.
4. Place in the hot oven for 5-8 minutes, until crispy texture on the outside.
5. Remove from the oven, break into pieces and dunk away!