



Onion, Tomato & Scallion Salad

Serves 4-6

INGREDIENTS

- 4 Medium onions, sliced thin
- 2 Scallions, chopped
- 10 Cherry tomatoes, quartered
- 2 Tbsp. olive oil
- 1 Tbsp. red wine vinegar
- Salt and pepper, to taste

DIRECTIONS

1. Peel onions, slice thinly. Put onions in a large bowl, separate rings and top with ice cubes. Add cold water to cover slices and place in refrigerator and let chill for 2 hours.
2. Using a colander rinse and drain the onions. Set aside.
3. Prepare the scallions and cherry tomatoes.
4. Just before serving, combine all ingredients, including olive oil and red wine vinegar and toss lightly.
5. Adjust seasoning and serve immediately.



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