



4 servings

Tomato & Celery Salad

INGREDIENTS

- 3 medium tomatoes
- 3 stalks celery
- 1 1/2 Tbsps. extra virgin olive oil
- 3 Tbsps. red wine or balsamic vinegar
- 1/2 tsp. sugar
- 1 Tbsp. cold water
- 1/2 tsp. oregano, dried
- Salt & pepper, to taste

DIRECTIONS

1. In a medium mixing bowl combine, oil, vinegar, sugar, water and oregano. Set aside.
2. Wash and core tomato. Wash celery and trim. Remove excess water.
3. Cut tomato in half. Divide each half into 6 wedges and cut each wedge in half. You will have 24 half wedges per tomato. Add to bowl.
4. Cut celery on the bias into 1/2-inch slices. Add to bowl.
5. Season salad with salt and pepper and gently combine until well mixed.
6. For best flavor, let sit at room temperature for 1 hour.



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