

Tomato & Celery Salad

Prep Time: 10 min

Rest Time: 60 min

Servings: 4



Crunchy, light and flavorful, Tomato & Celery Salad is joyful. Wedges of ripe tomato, chunks of crunchy celery and a few simple ingredients are all it takes. Be sure to have a crusty bread or crisp cracker on hand. The juices from the tomatoes and celery combine with the olive oil, vinegar, and spices to create a lovely mixture that encourages dipping.

Ingredients

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

Steps

1. In a medium mixing bowl combine, oil, vinegar, sugar, water and oregano. Set aside.
2. Wash and core tomato. Remove excess water. Wash celery and trim.
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 into 1/2-inch slices. Add to bowl.
5. Season salad with salt & pepper and gently combine until well mixed.
6. For best flavor, let sit at room temperature for 1 hour.