

WARM TOMATO SALAD WITH OLIVES & FETA

MightyVine®



25 min

15 min
PREP.

10 min
COOKING



4



easy

INGREDIENTS

4 MightyVine® Beefsteak Tomatoes,
sliced & halved
2 garlic cloves, thinly sliced
½ scotch bonnet pepper, thinly sliced
1 ½ oz feta cheese, crumbled
½ cup green olives, pitted & chopped

⅓ cup extra-virgin olive oil
1 tbsp thyme leaves
2 tsp red wine vinegar
Salt, to taste

DIRECTIONS

- 1 Place a wire rack onto a rimmed baking sheet. Set tomatoes on the rack, sprinkling with salt. Let sit for 10 minutes.
- 2 In a skillet over medium-low heat, cook garlic, pepper, and oil for about 2 minutes, stirring until fragrant.
- 3 Add tomatoes one at a time into the skillet, ensuring they are snug and close together, slightly overlapping.
- 4 Next, scatter olives across the skillet, cover, and cook for 2 minutes. Uncover, and sprinkle with thyme. Cover again and cook until tomatoes are warmed but not breaking, about 4 minutes.
- 5 Remove from heat and carefully transfer on a platter by gently pouring the contents.
- 6 Drizzle with vinegar and top with feta. Serve with baguette, if desired.



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