

Milchig Cherry Tomato Salad

Recipe By *Renee Muller*



Cooking and Prep:  25
m

Serves:  5

Contains:   

Preference: Dairy

Difficulty: Easy

Occasion: Chanukah

Diet: Sugar Free, Vegetarian,
Pescetarian, Low Carb

Source: Whisk by Ami

Magazine

Ingredients (10)

Salad

- 2 cups red cherry tomatoes, halved, plus 2 cups yellow or orange cherry tomatoes, halved
- 2 scallions, sliced
- salt, to taste
- 1 pita bread, cut into small wedges

pepper, to taste

Dressing

1/3 cup milk

1 tablespoon lemon juice

2 tablespoons sour cream

2 tablespoons thinly sliced fresh basil

2 cloves garlic, minced or 2 cubes **Gefen Frozen Garlic**

Start Cooking

For the Salad

1. Toss cherry tomatoes with scallions, salt and pepper.

For the Dressing

1. Combine milk and lemon juice. Let stand 10 to 15 minutes at room temperature.
2. Add sour cream, basil, and garlic and mix well.

Note:

Dressing can be prepared ahead of time and stored for up to a week.

Assembly

1. Drizzle dressing over tomatoes and toss.
2. Divide salad in pretty glasses or serving dishes.
3. Run a wooden skewer through the pita wedges and balance over each individual glass.