

# Milchig Cherry Tomato Salad

Recipe By *Renee Muller*



Cooking and Prep:  25  
m

Serves:  5

Contains:   

Preference: Dairy

Difficulty: Easy

Occasion: Chanukah

Diet: No Refined Sugar,  
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

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## 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**

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## 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.