

Tomato Blueberry Salad

Recipe By Rivki Locker



Cooking and Prep:  20
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Serves:  6

Contains:  

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian, Pescetarian,

Sugar Free

Source: Whisk by Ami

Magazine

Cuisines: Italian

This recipe was a spur-of-the-moment creation on Shavuot. It was the last meal of a 3-day Yom Tov, and in spite of well-planned menus, I had run out of lettuce and most other produce. This salad used what I had on hand, and it turned out to be a real hit. A new family favorite! You'll want to use good-quality ingredients: nice seasonal tomatoes, fresh lemon or lime juice, good olive oil, and firm blueberries.

Ingredients (12)

Salad

- 3 pints cherry or grape tomatoes, halved
- 2 scallions, white part only, sliced thin
- 1 (8-ounce) package fresh mozzarella, cut in small cubes similar to the size of the blueberries and tomatoes (1/2 to 1/4 inch)

- 1 pint blueberries, washed and patted dry
- 1/4 cup salted, shelled pistachio halves
- whole Romaine lettuce leaves for serving (*optional*)

Dressing

- 2 tablespoons fresh squeezed lemon or lime juice
 - dash **Tonnelli Red Wine Vinegar**
 - 1/4 cup **Gefen Olive Oil**
 - 1/2 teaspoon **Haddar Kosher Salt**
 - 1/8 teaspoon dried basil
 - dash black pepper
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Start Cooking

Prepare the Salad

1. Prepare the dressing. Combine the ingredients in a small jar and shake well.
2. Next, assemble the salad. In a bowl, combine tomatoes, scallions, and three-fourths of the dressing. Toss gently to combine.
3. In a separate bowl, toss mozzarella cubes with remaining dressing.
4. Arrange one or two whole lettuce leaves on each of the salad plates (if using). Top with the tomatoes and cheese. Sprinkle some blueberries and pistachios artfully over the salad. Serve immediately.

Note:

This salad needs to be assembled right before serving, or the tomatoes will wilt. You can definitely make the dressing a day or two in advance, and you can even cut up the tomatoes and cheese a few hours ahead, but be sure to slice and dress the salad as close to serving time as possible.

Credits

Photo by Esti Photography