



## **HEIRLOOM TOMATO SALAD**

Fresh mozzarella or goat cheese make great additions to this salad.

### **INGREDIENTS**

- 2 lbs heirloom tomatoes, about 4 heirloom tomatoes
- 1 C cherry tomatoes or heirloom cherry tomatoes
- 1 C fresh corn kernels
- 1 Tbsp fresh thyme, minced
- 2 tablespoons fresh flat-leaf parsley, chopped
- 2 tablespoons fresh basil, chopped
- 4 C arugula or your favorite salad greens



### **DRESSING**

- 1/4 C extra-virgin olive oil
- 1 Tbsp lemon or lime juice (or balsamic vinegar - if you'd like a little more tang)
- salt and pepper, to taste

### **INSTRUCTIONS**

1. Make the dressing. In a small bowl, whisk the olive oil, lemon juice, salt, and pepper.
2. In a medium bowl, combine the tomatoes, corn, and fresh herbs. Drizzle with dressing and gently toss. Mix in salad greens.

\* Don't add the dressing until you're ready to serve the salad to prevent the greens from getting soggy. Or you can skip the greens altogether.