



# Cherry Tomato Vinaigrette

(ADAPTED FROM BON APPETIT TEST KITCHEN, EPICURIUS/BON APPETIT)

**Yield:** Makes 1 ½ cups

## Ingredients

- 1 pint cherry tomatoes
- 3 tbsp olive oil, divided
- ¼ cup chopped onion (~¼ onion) or 1 shallot, chopped
- 1 tbsp red wine vinegar (more if desired)  
salt and pepper to taste
- 2 tbsp chives, chopped

## Instructions

Cut cherry tomatoes into halves. Heat 1 tablespoon oil in a medium saucepan over medium heat. Add shallot and cook, stirring often, until softened, ~ 4 minutes.

Add tomatoes and cook, stirring occasionally, until beginning to release juices, 4-6 minutes. Mash some of tomatoes with a spoon.

Add 1 tablespoon vinegar and remaining 2 tablespoons oil; season with salt and pepper. Serve warm or room temperature; add chives just before serving.

# Cherry Tomato Vinaigrette

## Description

This recipe is similar to a quick marinara, without making into a true sauce (or spending hours simmering on the stove). It is delicious in omelets, on top of toast or as a salad dressing.



## Farmers Market Finds

- Cherry Tomatoes
- Chives
- Onions



## Grocery Store Grabs

- Olive Oil
- Red Wine Vinegar
- Salt & Pepper
- Shallot (if not using onion)

## Substitutes

Could use 4-5 Roma tomatoes or 1-2 larger (beefsteak) tomatoes in place of 1-pint cherry tomatoes.

Could use apple cider vinegar, balsamic vinegar or white wine vinegar in place of red wine vinegar.

## Pairs with

The fresh and bright flavors from the tomatoes would work well as a topping for a flank or sirloin steak. It would also work well as a topping for a grilled tofu steak or on top of white beans. This vinaigrette would be excellent with pasta and a dinner roll. It would also be complemented by a fresh green salad. This could also be used at breakfast, as an omelet filling or on top of avocado toast.