

JERSEY TASTES! RECIPES

Fruity Tomato Salad

INGREDIENTS:

FAMILY-SIZE SERVES: 6-8 PORTION SIZE: 3/4 CUP

Vinaigrette Dressing

- 1 tablespoon Olive or Vegetable Oil
- 1/4 cup Apple Cider Vinegar
- 1/4 cup Lemon Juice
- 1 tablespoon Honey
- 1/4 teaspoon Salt
- 1/2 teaspoon Black Pepper

Salad

- 1 Avocado, chopped bite size
- 2 Carrots, medium, chopped
- 16 Grape or Cherry Tomatoes, quartered
- 1 Yellow Pepper, medium, thinly sliced
- 1 cup Peaches or 8 Strawberries, diced
- 1/4 cup, Mint, fresh, minced

SCHOOL FOOD SERVICE # PORTIONS: 24

Vinaigrette Dressing

- 2 tablespoons Olive or Vegetable Oil
- 1/2 cup Apple Cider Vinegar
- 1/2 cup Lemon Juice
- 2 tablespoons Honey
- 1/2 teaspoon Salt
- 1 teaspoon Black Pepper

Salad

- 2 Avocados, chopped bite size
- 4.5 Carrots, medium, chopped
- 1 pint Grape or Cherry Tomatoes, quartered
- 2 Yellow Peppers, medium, thinly sliced
- 2 cups Peaches or 2 cups Strawberries, diced
- 1/2 cup, Mint, fresh, minced



DIRECTIONS:

VINAIGRETTE DRESSING

Combine all dressing ingredients.

2 Whisk together until fully blended.

SALAD

Combine all salad ingredients.

2 Add vinaigrette dressing & toss.

3 Chill and marinate for 1-2 hours.

Portion Size: 1/2 cup = 1/2 cup Veg (1/4 c Veg/Other; 1/4 c Veg/Red-Orange)





