

# Chopped Heirloom Tomato Salad with Toasted Garlic

Serves 4

1/2 lb. ripe Brandywine tomatoes  
1/2 lb. ripe cherry tomatoes  
2 T. extra virgin olive oil  
2 garlic cloves, thinly sliced  
3 sprigs oregano, leaves picked from stems  
1 1/2 t. coarse salt  
1/4 t. freshly ground pepper  
1 T. balsamic vinegar  
1/2 c. black olives, pitted and cut into small pieces

- 1) Core Brandywine tomatoes and cut into small bite-size chunks. Slice cherry tomatoes in half. Transfer tomatoes to a serving dish and set aside.
- 2) Heat oil in a small skillet over medium heat. Add garlic and cook just until it is golden brown. Remove from heat; let cool slightly, and then add oregano.
- 3) Season tomatoes with the salt and pepper. Pour warm garlic mixture, including olive oil, over the top. Add vinegar and olives; toss well to combine. Serve.

Nutritional analysis per serving (4 servings): calories 144; fat 9g; protein 1g; carbohydrates 9g; fiber 3g; cholesterol 0mg; sodium 863mg.