



PORK TENDERLOIN WITH TOMATO-PEACH COMPOTE

SERVES 4 TO 6

ACTIVE TIME: 20 MIN START TO FINISH: 40 MIN

The compote here is a reminder that the tomato is a fruit, and its natural sweetness plays up that of peach. The combination is great with juicy curry-rubbed pork.

- 4 garlic cloves
- 1 Tbsp chopped peeled ginger
- 1 tsp curry powder
- 2 (¾-lb) pork tenderloins
- 2 Tbsp vegetable oil

- 1 medium onion, chopped
- ¾ lb tomatoes, cut into 1-inch pieces
- 1 peach, chopped
- 2 tsp chopped thyme
- 1 tsp sugar (optional)

EQUIPMENT: a mortar and pestle

► Preheat oven to 425°F with rack in middle. ► Mash garlic, ginger, curry powder, ¾ tsp salt, and ½ tsp pepper to a paste using mortar and pestle. Rub all over pork. ► Heat oil in an ovenproof 12-inch heavy skillet over medium-high heat until it shimmers. Brown pork on one side, about 5 minutes, then turn over and

transfer skillet to oven. Roast until an instant-read thermometer inserted into thickest part of meat registers 145 to 150°F for juicy meat, 10 to 12 minutes. Let pork rest, uncovered, on a cutting board while making compote. ► Add onion to skillet (handle will be very hot) and sauté over medium-high heat until softened, 5 to 7 minutes. Add tomatoes and peach and sauté until just softened, 3 to 4 minutes. Stir in thyme and, if desired, sugar.

► Slice pork and serve with compote.

FOR MORE EVERY DAY RECIPES, SEE PAGE 52.



20
MINUTES



KIWI SORBET

SERVES 4 TO 6 (MAKES ABOUT 3½ CUPS)

ACTIVE TIME: 15 MIN START TO FINISH: 2½ HR
(INCLUDES CHILLING)

As the main ingredient in a sorbet, kiwifruit becomes the belle of the ball.

- 2 lb tender ripe green kiwifruit
- ¾ cup superfine granulated sugar

EQUIPMENT: an ice cream maker

► Peel and chop kiwis, then pulse with sugar in a food processor until smooth. Chill until cold, about 1 hour.

► Freeze in ice cream maker, then transfer to an airtight container and put in freezer to firm up, at least 1 hour.

COOKS' NOTE: Kiwi can be ripened by storing in a sealed paper bag with a banana.

DENSE CHOCOLATE FUDGE CAKE

SERVES 8 TO 10

ACTIVE TIME: 15 MIN START TO FINISH: 3 HR
(INCLUDES COOLING)

The alias for this cake might be "Extreme Chocolate." It is particularly rich and fudgy,

calling for both bittersweet chocolate and cocoa powder and topped with a glaze that is equally indulgent.

FOR CAKE

- 1¾ cups all-purpose flour
- ⅓ cup unsweetened cocoa powder
- 1¾ tsp baking powder
- ½ tsp baking soda
- Slightly rounded ¼ tsp salt
- 8 oz bittersweet chocolate (60% cacao), finely chopped
- 1½ sticks unsalted butter
- 3 large eggs, lightly beaten
- 1 cup water
- 1½ cups sugar

FOR GLAZE

- 4 oz bittersweet chocolate (60% cacao), finely chopped
- 1 Tbsp unsalted butter, cut into bits
- 1 Tbsp light corn syrup

EQUIPMENT: a 9-inch springform pan

ACCOMPANIMENT: vanilla ice cream

MAKE CAKE: Preheat oven to 325°F with rack in middle. Flip bottom of springform pan so lip is facing down, then lock in place. Butter bottom and side of pan, then

dust bottom with flour, knocking out excess.

► Whisk flour, cocoa, baking powder, baking soda, and salt in a large bowl.

► Melt chocolate with butter in a 3-qt heavy saucepan over low heat, stirring. Remove from heat and whisk in eggs and water until smooth. Whisk into flour mixture, then whisk in sugar until smooth. Pour into pan and rap on counter to eliminate any air bubbles.

► Bake until cake is just starting to pull away from side of pan and a wooden pick inserted into center comes out clean, 1¼ to 1½ hours.

► Cool cake in pan 20 minutes, then remove side of pan and cool completely, at least 1 hour.

MAKE GLAZE: Melt chocolate in a small metal bowl set over simmering water, stirring until smooth. Stir in butter and corn syrup. Cool slightly, then spread just over top of cooled cake.

COOKS' NOTE: Cake improves in flavor if made 1 day ahead and keeps (unglazed or glazed) at room temperature 4 days.

FOR MORE EVERY DAY RECIPES, SEE PAGE 54.



15
MINUTES

PEACHES UNDER MERINGUE

SERVES 4

ACTIVE TIME: 10 MIN START TO FINISH: 10 MIN

Crown broiled peaches with pillows of meringue and a bit of honeyed crunch.

- 2 ripe peaches, halved and pitted
- 3 Tbsp plus 1 tsp sugar, divided
- 1 large egg white
- 2 Tbsp finely chopped sesame candy or crushed amaretti

► Preheat broiler.

► Put peaches, cut side up, on a baking sheet and sprinkle with 1 tsp sugar (total). Broil 4 to 5 inches from heat until tops begin to brown, 2 to 4 minutes.

► Beat egg white with a pinch of salt in a deep bowl using an electric mixer at medium-high speed until foamy. Gradually add remaining 3 Tbsp sugar, beating until white holds stiff, glossy peaks. Fold in sesame candy.

► Place a dollop of meringue on each peach half and broil 30 seconds. Turn off broiler and leave peaches in oven just until tips of meringue are browned, 30 seconds to 1 minute (watch carefully).

COOKS' NOTE: The egg white in this recipe is not fully cooked.

SAUSAGE AND SUMMER VEGETABLE SAUTÉ

SERVES 4

ACTIVE TIME: 20 MIN START TO FINISH: 35 MIN

Sure, go ahead and cook your favorite sausages, but be sure to use every iota of their flavor: Reheat the skillet and work some pork-based magic on a seasonal array of onion, fennel, tomatoes, and corn.

- 4 (5- to 6-oz) fresh pork sausages
- $\frac{1}{3}$ cup water
- $\frac{3}{4}$ cup chopped sweet onion
- 1 medium fennel bulb, chopped
- 1 cup grape tomatoes (5 oz)

- 2 ears corn, kernels cut from cob
- $\frac{1}{4}$ cup coarsely chopped dill

► Prick sausages a few times. Simmer with water in a 12-inch heavy skillet, covered, over medium heat 7 minutes. Uncover and cook, turning occasionally, until water has evaporated and sausages are well browned and cooked through, 7 to 10 minutes more. (You may need to add 1 Tbsp oil to skillet, depending on sausages.) Transfer sausages to a plate and pour off all but 1 Tbsp fat from skillet if necessary.

► Cook onion, fennel, and tomatoes with $\frac{1}{2}$ tsp salt and $\frac{1}{4}$ tsp pepper in skillet over medium heat, stirring and scraping up brown bits, until onion and fennel are crisp-tender and tomatoes are soft and beginning to burst, about 7 minutes. Add corn and dill and sauté 2 minutes. ► Slice sausages and serve with vegetables.

FOR MORE EVERY DAY RECIPES, SEE PAGE 54.



10
MINUTES

SPICY ADOBO SHRIMP COCKTAIL

SERVES 4 (FIRST COURSE OR LIGHT LUNCH)
ACTIVE TIME: 20 MIN START TO FINISH: 20 MIN

Shrimp cocktail quickly becomes much more than a classic first course when you give it some Latin flair. Try tossing lime juice, cilantro, piquant adobo sauce, and creamy avocado into the mix.

- ¾ lb peeled and deveined medium shrimp
- 1 celery rib, sliced
- 1 firm-ripe 6- to 8-oz avocado, chopped
- 1 Kirby cucumber, peeled and chopped
- 1 plum tomato, seeded and chopped
- 3 Tbsp finely chopped white onion
- 1 small garlic clove, minced
- 2 Tbsp chopped cilantro
- ¼ cup ketchup
- 3 Tbsp fresh lime juice
- 1 tsp adobo sauce from canned chipotles in adobo
- 2 Tbsp water

► Cook shrimp in lightly salted boiling water until just cooked through, 2 to 3 minutes, then drain. Chill until cold, about 10 minutes.

► Gently stir together remaining ingredients with ½ tsp salt, then stir in shrimp.

SALMON NIÇOISE SALAD WITH BLACK OLIVE VINAIGRETTE

SERVES 4
ACTIVE TIME: 45 MIN START TO FINISH: 45 MIN

In this main-course riff on salade niçoise, the olives make a splash in the dressing while peppery arugula stands in for lettuce, grilled salmon for oil-packed tuna. Yet the beautiful contrasts of the original are still front and center: potatoes, green beans, tomatoes, and hard-boiled eggs.

FOR DRESSING

- 10 pitted Kalamata olives, finely chopped
- 1 Tbsp finely chopped shallot
- 1 tsp finely chopped garlic
- 1 tsp anchovy paste
- 3 Tbsp red-wine vinegar
- ¼ cup extra-virgin olive oil
- 2 Tbsp finely chopped basil

FOR SALAD

- ¾ lb small Yukon Gold or boiling potatoes
- 1 (1¼-lb) piece salmon fillet (preferably center-cut; about 1 inch thick) with skin
- ¾ lb green beans, trimmed
- 1 cup cherry tomatoes, halved
- 2 oz baby arugula (4 cups)
- 2 hard-boiled eggs, cut into quarters
- Handful of small basil leaves
- 4 lemon wedges

► Prepare a gas grill for direct-heat cooking over medium heat; see "Grilling Procedure," page 105.

► Whisk together dressing ingredients in a bowl.

► Cover potatoes with water in a 4-qt pot and season well with salt. Bring to a boil, then reduce heat and simmer, uncovered, until just tender, 15 to 20 minutes.

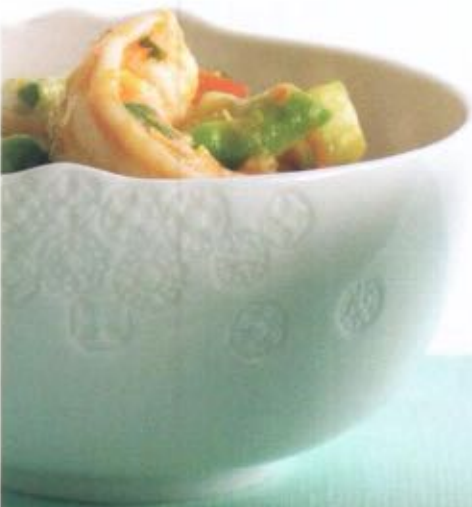
► While potatoes cook, season salmon with ½ tsp salt and ¼ tsp pepper. Oil grill rack, then grill salmon, covered, turning once, until just cooked through, 8 to 10 minutes total. Cool slightly, then gently break into large flakes. If desired, reserve skin for crumbling over salad.

► Transfer potatoes with a slotted spoon to a bowl. Add green beans to boiling water and cook, uncovered, until crisp-tender, 4 to 5 minutes. Drain and transfer to an ice bath to stop cooking.

► Halve potatoes while still warm and toss with 2 Tbsp dressing.

► Toss green beans, cherry tomatoes, and arugula with enough dressing to coat, then toss with potatoes. Divide among plates with salmon and eggs. Sprinkle with basil (and salmon skin, if using). Serve with lemon wedges and remaining dressing.

COOKS' NOTE: Salmon can be cooked in an oiled hot grill pan (uncovered) or in a hot skillet with 1 Tbsp olive oil over medium-high heat.





25
MINUTES

BAKED CHICKEN MEATBALLS WITH PEPPERONATA

SERVES 4

ACTIVE TIME: 25 MIN START TO FINISH: 45 MIN

Here's an excellent reason to make a beeline for the ground-chicken section of the meat department: moist, flavorful meatballs speckled with pancetta and glazed with tomato paste. These are wonderful made with white or dark meat.

FOR PEPPERONATA

- 3 red bell peppers, cut into strips
- 1½ Tbsp extra-virgin olive oil, divided
- 1½ Tbsp drained capers
- 1 tsp red-wine vinegar
- ⅛ tsp hot red pepper flakes

FOR MEATBALLS

- 3 slices Italian bread, torn into pieces (1 cup)
- ⅓ cup milk
- 3 oz sliced pancetta, finely chopped
- 1 small onion, finely chopped
- 1 small garlic clove, minced
- 2 Tbsp extra-virgin olive oil, divided
- 1 large egg
- 1 lb ground chicken
- 3 Tbsp finely chopped flat-leaf parsley
- 1 Tbsp tomato paste

ACCOMPANIMENT: garlic bread made from remainder of Italian loaf

MAKE PEPPERONATA: Preheat oven to 400°F with racks in upper and lower thirds.

►Toss bell peppers with 1 Tbsp oil, then roast in a 4-sided sheet pan in lower third of oven, stirring occasionally, until tender and browned, about 35 minutes. ►Stir together capers, vinegar, red pepper flakes, and remaining ½ Tbsp oil in a medium bowl and set aside.

MAKE MEATBALLS WHILE PEPPERS ROAST:

Soak bread in milk in a small bowl until softened, about 4 minutes.

►Cook pancetta, onion, and garlic in 1 Tbsp oil with ½ tsp each of salt and pepper in a 10-inch skillet over medium heat until onion is softened, about 6 minutes. Cool slightly.

►Squeeze bread to remove excess milk, then discard milk. Lightly beat egg in a large bowl, then combine with chicken, pancetta mixture, bread, and parsley. Form 12 meatballs and arrange in another 4-sided sheet pan. ►Stir together tomato paste and remaining Tbsp oil and brush over meatballs, then bake in upper third of oven until meatballs are just cooked through, 15 to 20 minutes.

►Toss bell peppers with caper mixture. Serve meatballs with pepperonata.

GAZPACHO GREEN BEANS

SERVES 4

ACTIVE TIME: 15 MIN START TO FINISH: 25 MIN

The height of tomato season often coincides with some of summer's most blistering days. Defeat the heat with a

fresh side dish of green beans cloaked in a cool, tomatoey sauce inspired by gazpacho.

- 2 lb green beans, trimmed
- 1 lb medium tomatoes (about 3)
- ½ Italian green frying pepper (Cubanelle)
- 1 small garlic clove, peeled
- 2 tsp red-wine vinegar or Sherry vinegar
- 3 Tbsp extra-virgin olive oil

►Cook green beans in a large pot of well-salted boiling water, uncovered, until just tender, 5 to 7 minutes. Drain, then chill in an ice bath. Spread on paper towels to dry.

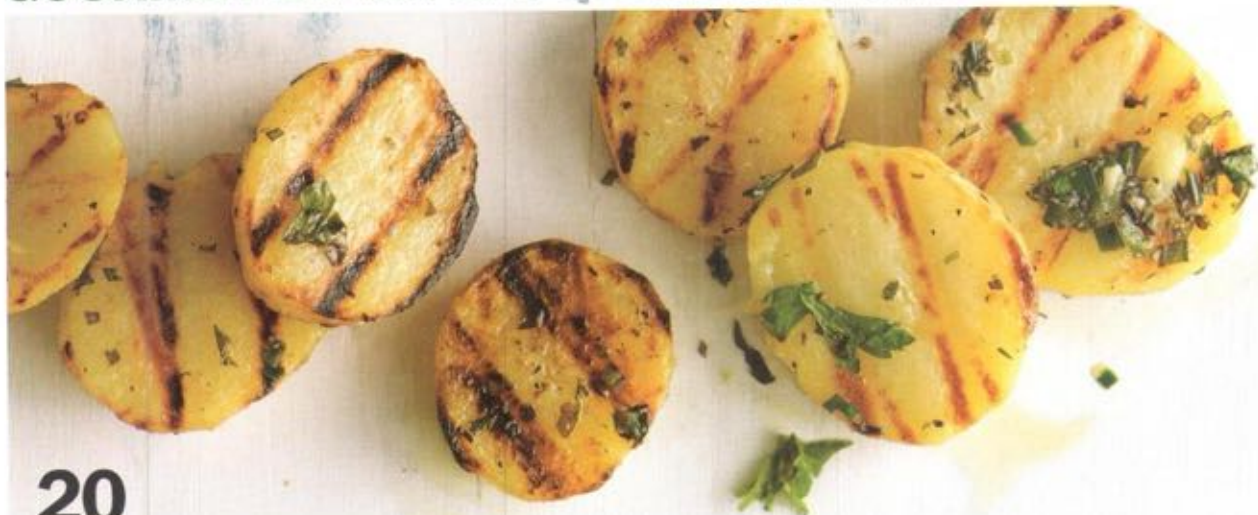
►Heat a dry heavy medium skillet (not nonstick) over medium heat until hot, then cook whole tomatoes, green pepper, and garlic, turning with tongs, until all are blackened in spots, about 10 minutes.

►Coarsely chop tomatoes, green pepper, and garlic. Reserve ½ cup chopped tomato and purée remaining tomatoes, green pepper, and garlic in a blender with vinegar, ½ tsp salt, and ¼ tsp pepper until smooth. With motor running, drizzle in oil.

►Transfer gazpacho to a bowl and quick-chill in an ice bath until cold.

►Toss green beans with gazpacho and serve sprinkled with reserved chopped tomato.

FOR MORE EVERY DAY RECIPES, SEE PAGE 56.



20
MINUTES

GRILLED HERBED POTATOES

SERVES 4

ACTIVE TIME: 20 MIN START TO FINISH: 25 MIN

The humble potato, given a little something extra, always elicits oohs and aahs. This is especially true when it's tossed with an herb-infused oil and cooked on the grill.

- 2 lb large Yukon Gold or other yellow-fleshed potatoes
- ¼ cup chopped mixed herbs such as parsley, chives, rosemary, and oregano
- 2 garlic cloves, smashed
- ⅓ cup extra-virgin olive oil
- 1 lemon wedge plus additional for serving

- Prepare a gas grill for direct-heat cooking over medium-high heat; see "Grilling Procedure," page 105.
- Cut potatoes into ½-inch-thick slices and cook in a large pot of well-salted boiling water 10 minutes (potatoes will not be cooked through).
- Meanwhile, stir together herbs, garlic, oil, ½ tsp salt, and ¼ tsp pepper in a large shallow dish.
- Drain potatoes well and transfer to herb oil, tossing gently to coat.
- Transfer potatoes to grill, letting excess

oil drip into dish (reserve oil in dish). Grill potatoes, covered, turning once or twice, until tender, about 5 minutes total.

Return potatoes to dish and toss again with herb oil. Squeeze lemon wedge over potatoes. Season with salt and serve with additional lemon wedges.

COOKS' NOTE: Potatoes can be cooked in a hot grill pan 10 to 12 minutes.

GRILLED RIB EYE WITH INDIAN-SPICED MUSHROOMS

SERVES 4

ACTIVE TIME: 20 MIN START TO FINISH: 30 MIN

Mushrooms spiked with the flavors of India add complexity and exoticism to beefy, well-marbled rib eye. They also go with virtually any other cut of steak.

- 2 or 3 (1¼-inch-thick) boneless rib-eye steaks (about ¾ lb each)
- 2 tsp finely chopped peeled ginger
- 1 tsp finely chopped garlic
- ½ tsp ground cumin
- ½ tsp curry powder
- ⅛ tsp cayenne
- 3 Tbsp vegetable oil
- 1 Tbsp tomato paste
- 1 lb cremini mushrooms, halved
- ¼ cup water
- 2 Tbsp chopped cilantro

► Prepare a gas grill for indirect-heat cooking over medium-high heat; see "Grilling Procedure," page 105.

- Pat steaks dry and season each with ¼ tsp each of salt and pepper. Oil grill rack, then sear steaks directly over heat, covered, turning once and moving to area over turned-off burner if flare-ups occur, until well browned, 3 to 5 minutes total. Move steaks to area over turned-off burners and grill, covered, 6 to 8 minutes more for medium-rare. Let rest on a cutting board while preparing mushrooms.
- Cook ginger, garlic, and spices in oil in a 10-inch heavy skillet over medium heat, stirring, 1 minute. Add tomato paste and ¼ tsp salt and cook, stirring, until a shade darker, about 2 minutes. Add mushrooms and water and cook, uncovered, stirring occasionally, until mushrooms are tender and coated, 5 to 7 minutes. Remove from heat and stir in cilantro.

► Slice steaks across the grain and serve with mushrooms.

COOKS' NOTE: Steaks can be cooked in an oiled hot 2-burner grill pan (uncovered) or in a hot skillet with 1 Tbsp olive oil over medium-high heat.

SERVE WITH: grilled herbed potatoes (recipe precedes)

FOR MORE EVERY DAY RECIPES, SEE PAGE 58.



GOURMET EVERY DAY TEN-MINUTE MAINS

SOUTHEAST ASIAN RICE NOODLES WITH CALAMARI AND HERBS

SERVES 4

ACTIVE TIME: 10 MIN START TO FINISH: 20 MIN

Cold noodle dishes are a great way to cool off, and since both calamari and rice-stick noodles require little cooking, the combination makes for an excellent lunch or dinner on a hot, lazy day. With its generous amount of fragrant garden herbs, this salad even smells refreshing.

- 1 lb cleaned squid, bodies cut into $\frac{1}{3}$ -inch-thick rings and tentacles halved
- 8 oz $\frac{1}{8}$ -inch-wide dried rice-stick noodles (rice vermicelli)
- 6 Tbsp fresh lime juice
- 1 Tbsp Asian fish sauce
- 2 tsp sugar
- $\frac{3}{4}$ tsp hot red pepper flakes
- 6 Tbsp vegetable oil
- 1 Kirby cucumber, sliced into thin half-moons
- 2 scallions, thinly sliced
- 1 cup mixed coarsely chopped herbs such as mint, basil, and cilantro

► Cook squid in a 5-qt pot of well-salted boiling water, stirring once, until just opaque, about 1 minute. Transfer with a slotted spoon to an ice bath to stop

cooking, reserving boiling water in pot.

► Boil noodles in same water until just tender, about 3 minutes.

► When squid is cool, transfer to a plate, reserving ice bath, and pat dry.

► Drain noodles, then transfer to ice bath to stop cooking. Drain well, then snip with kitchen shears 2 or 3 times.

► Meanwhile, whisk together lime juice, fish sauce, sugar, red pepper flakes, and 1 tsp salt in a large bowl until sugar has dissolved. Add oil in a slow stream, whisking until combined.

► Add noodles and calamari to dressing with cucumber, scallions, and herbs and toss well.

TURKEY CLUB SALAD WITH AVOCADO MAYO

SERVES 4

ACTIVE TIME: 10 MIN START TO FINISH: 15 MIN

A classic American sandwich gets a makeover: The avocado dressing has an inviting creaminess to it, and the crunchy grilled croutons are a revelation.

- 6 bacon slices
- 1 ripe 6- to 8-oz avocado, pitted and peeled
- $\frac{1}{4}$ cup mayonnaise
- $\frac{1}{3}$ to $\frac{1}{2}$ cup water
- 3 Tbsp fresh lemon juice

- 1 (6-inch) piece baguette or Italian loaf, halved lengthwise

- 2 Tbsp olive oil, divided

- 1 lb turkey cutlets

- 1 (10-oz) bag chopped romaine

- 2 cups shredded cabbage or coleslaw mix

- 2 medium tomatoes, chopped

EQUIPMENT: a 2-burner grill pan

► Cook bacon in a 12-inch heavy skillet over medium heat until crisp, then transfer to paper towels to drain.

► Meanwhile, purée avocado, mayonnaise, $\frac{1}{3}$ cup water, lemon juice, and $\frac{1}{4}$ tsp each of salt and pepper in a blender until smooth, thinning with water if necessary.

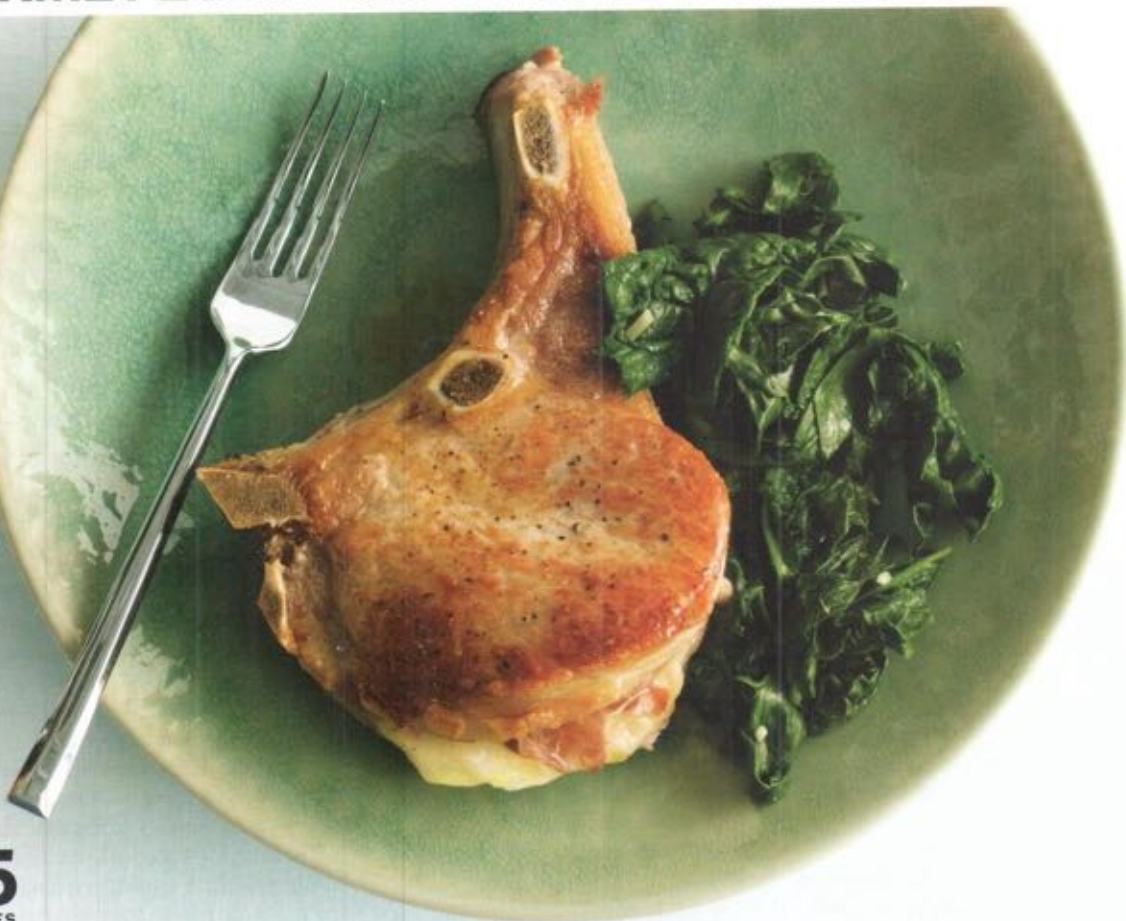
► Heat grill pan over medium-high heat until hot. ► Brush cut sides of bread with some of oil. Grill bread, cut sides down, until grill marks appear, about 3 minutes, then cut into 1-inch pieces.

► Toss turkey with remaining oil and $\frac{1}{4}$ tsp each of salt and pepper. Grill turkey, turning once, until just cooked through, about 3 minutes total, then cut into 1-inch strips.

► Toss romaine, cabbage, tomatoes, and croutons in a large bowl, then top with turkey, crumbled bacon, and a dollop of dressing. ► Toss just before serving and serve remaining dressing on the side.

FOR MORE EVERY DAY RECIPES, SEE PAGE 60.





15
MINUTES

PORK CHOPS SALTIMBOCCA WITH SAUTÉED SPINACH

SERVES 2

ACTIVE TIME: 15 MIN START TO FINISH: 20 MIN

Any excuse to cook a pork chop is a good excuse, and here is one of Italian origin: You get to stuff it with prosciutto, not to mention buttery Fontina and aromatic sage.

- 2 (1-inch-thick) center-cut rib pork chops
- 2 sage leaves, finely chopped
- 2 very thin slices Italian Fontina
- 2 thin slices prosciutto (1 oz)
- 2 Tbsp olive oil, divided
- 1 large garlic clove, finely chopped
- 1 (10-oz) bag fresh spinach, stems discarded
- 2 Tbsp unsalted butter, cut into pieces
- 1 Tbsp fresh lemon juice

- Preheat oven to 450°F with rack in middle.
- Cut a deep, wide pocket in each pork chop. Sprinkle half of sage into each pocket and stuff pockets with cheese and prosciutto. Pat chops dry and season with $\frac{1}{4}$ tsp each of salt and pepper (total).
- Heat 1 Tbsp oil in a 12-inch ovenproof heavy skillet over medium-high heat until it shimmers. Cook chops until undersides

are golden, about 2 minutes, then turn chops and transfer skillet to oven. Roast until cooked through, about 5 minutes.

► While chops cook, heat remaining Tbsp oil in a 5-qt pot over medium heat until it shimmers. Sauté garlic until pale golden, about 30 seconds. Add spinach and cook, covered, stirring occasionally, until wilted, about 3 minutes. Season with salt.

► Transfer chops to a platter. Add butter and lemon juice to hot skillet, stirring and scraping up brown bits, then pour sauce over pork.

► Serve pork with spinach.

GRILLED CHICKEN AND HOT CHERRY PEPPER PANINO

SERVES 1

ACTIVE TIME: 20 MIN START TO FINISH: 20 MIN

This sandwich gets a toasty power-up from your grill pan. Melted mozzarella bolsters chicken cutlets, and its gooey richness is offset by the fiery spark of cherry peppers. A tomato-basil salad rounds out the meal.

- 3 Tbsp extra-virgin olive oil, divided
- 1 garlic clove, minced
- 1 tsp finely chopped oregano
- 2 ($\frac{1}{4}$ -inch-thick) slices Italian bread (from center of a round loaf)

- 6 oz chicken cutlets
- 2 bottled hot cherry peppers or *peperoncini* in vinegar, seeded and coarsely chopped
- 2 thin slices fresh mozzarella
- 1 medium tomato, cut into wedges
- 5 grape tomatoes, halved
- 2 Tbsp chopped basil or flat-leaf parsley
- $\frac{1}{2}$ tsp red-wine vinegar

EQUIPMENT: a grill pan

- Stir together 2 Tbsp oil, garlic, oregano, and $\frac{1}{4}$ tsp each of salt and pepper.
- Heat grill pan over medium heat until hot.
- Brush 1 side of each bread slice with some of garlic oil and put, oiled side down, on a work surface. Brush chicken with remaining garlic oil, then grill chicken, turning once, until just cooked through, 2 to 3 minutes total. Put chicken on a bread slice, then top with cherry peppers, mozzarella, and remaining bread slice, oiled side up.
- Put sandwich in grill pan and weight with a heavy skillet. Cook, turning once, until cheese has melted and bread is golden, about 4 minutes total.
- Meanwhile, toss tomatoes with basil, remaining Tbsp oil, vinegar, and salt to taste. Serve *panino* with salad.