

If you're packing a picnic, assemble this salad right in the container you'll transport it in; otherwise, layer it on a serving platter.

## Marinated Heirloom Tomato Salad

**PREP TIME:** About 20 minutes, plus at least 30 minutes to chill

**MAKES:** 6 servings

- 3** tablespoons balsamic or red wine vinegar
- 2** tablespoons extra-virgin olive oil
- 3** pounds mixed firm-ripe heirloom or other tomatoes
- 3** tablespoons chopped fresh mint leaves
- 3** tablespoons chopped fresh basil leaves
- Salt and cracked black pepper**

**1.** In a small bowl, whisk together vinegar and oil. Rinse and core tomatoes and slice  $\frac{1}{3}$  to  $\frac{1}{2}$  inch thick. Arrange in layers in an airtight container or on a serving dish, drizzling vinegar mixture and sprinkling mint, basil, salt, and pepper evenly over each layer.

**2.** Cover and chill at least 30 minutes or up to 4 hours. Bring to room temperature before serving.

**Per serving:** 91 cal., 54% (49 cal.) from fat; 2.1 g protein; 5.4 g fat (0.8 g sat.); 11 g carbo (3.2 g fiber); 22 mg sodium; 0 mg chol.