

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.