



Fresh Herbed Tomato Salad

Ingredients

- 4 garlic cloves, minced
- Kosher salt
- 2 tablespoons chopped basil
- 2 tablespoons chopped parsley
- 2 tablespoons chopped chives
- 2 tablespoons chopped oregano
- 1 tablespoon chopped thyme
- 1 teaspoon Dijon mustard
- fresh ground black pepper
- 1/3 cup [Fustini's Vinoso wine vinegar](#)
- 2/3 cup [Fustini's Medium SELECT olive oil](#)
- 5 medium tomatoes, cut into wedges
- 1/2 cup crumbled feta cheese

Pictured with [One Pot Shrimp Orzo](#)

Sharon's Hint

For a colorful dish, use a variety of heirloom tomatoes. Substitute olive oil options like Basil Crush, Tuscan Herb or Garlic olive oils.

Directions

Step 1.

Place the garlic in a mortar, sprinkle with coarse salt and mash into a paste. Add chopped basil, parsley, chives, oregano and thyme to the mortar. Pound into a paste with garlic, adding additional salt as needed.

Step 2.

Transfer the herb paste to a medium bowl and whisk together with mustard and vinegar. Season to taste with pepper. While whisking, drizzle the oil into the vinegar mixture creating a creamy emulsion.

Step 3.

Taste vinaigrette with a tomato wedge. Season to taste with additional vinegar or oil, salt and pepper. Lightly dress tomatoes with vinaigrette and toss with feta.