



Marinated Tomatoes

Ingredients

- 3 cups cherry tomatoes
- 1 medium red onion, diced
- 2 tablespoons fresh Italian parsley, chopped
- 2 tablespoons fresh basil, chopped
- 1 teaspoon [Fustini's Organic Tuscan Spice Blend](#)
- salt and pepper
- 1 lime, cut in half
- 2 tablespoons [Fustini's Garlic olive oil](#)
- 1 tablespoon [Fustini's Persian Lime olive oil](#)
- 1 teaspoon [Fustini's 18 Year balsamic](#)

Sharon's Hint

This recipe is a great topping for chicken, pork, on pizza or toss with pasta.

Directions

Step 1.

Halve or quarter tomatoes and place in a bowl with a tight-fitting lid. Add raw red onion. Toss parsley and basil with tomatoes and onions. Add spices, salt and pepper. Stir to combine. Cover and let stand for at least 30 minutes.

Step 2.

Remove lid and drizzle in enough olive oils to coat the top of the mixture. Squeeze 1/2 lime and add juice to the bowl; add the juice of the remaining 1/2 lime if more liquid is needed. Splash in 18 Year Traditional and stir.

Serve with hard cracker rounds.