



TOMATO, FENNEL & BASIL SALAD WITH THYME-OREGANO BALSAMIC VINAIGRETTE

Recipe by Natural Gourmet Institute

SERVES 6-8

For the Salad:

- 4 plum tomatoes*, quartered lengthwise and cut into 1/4-inch slices
- 2 large fennel* bulbs, cored and thinly sliced
- 1 shallot*, minced
- ½ ounce basil*, sliced into thin ribbons
- Shaved parmesan*

For the Vinaigrette:

- 2 tablespoons balsamic vinegar
- 1 tablespoon local honey*
- 1 teaspoon Dijon mustard
- 1 tablespoon chopped thyme* leaves
- 1 teaspoon chopped oregano* leaves
- ½ teaspoon sea salt
- Pinch black pepper
- ¼ cup extra virgin olive oil

Directions:

1. In a large bowl, combine tomatoes, fennel, shallot and basil.
2. In a separate bowl, whisk together balsamic vinegar, honey, mustard, thyme, oregano, salt and pepper. While continually whisking, slowly stream in olive oil.
3. Toss salad with vinaigrette. Sprinkle with fresh parmesan and serve.

****Ingredients available seasonally at your neighborhood Greenmarket***

For over 40 years GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs, visit www.growNYC.org.

As a non-profit, donations from supporters like you are vital to our continued success. To make a fully tax-deductible contribution, please call 212.788.7900 or make a donation online.