



STONE FRUIT TOMATO SALAD

with Pickled Shallots

Servings: 4-6

Ingredients

- 1 medium shallot
- 1/2 cup red wine vinegar
- 1 tsp. white granulated sugar
- 8 small tomatoes
- 2 apricots
- 3 peaches
- 1 head of endive, leaves pulled apart
- 1/4 cup mint leaves, roughly chopped
- 1 cup cillegine mozzarella balls, halved
- 2 Tbsp. olive oil
- 2 Tbsp. lemon juice
- Salt and pepper

Directions

- 1.** Slice the shallot into thin rings. Place the red wine vinegar and sugar in a small saucepan and bring to a boil. Add shallots and reduce heat to medium-high. Cook, stirring often, for 2-3 minutes or until shallots have softened. Set aside, allowing the shallots to continue to steep in the vinegar.
- 2.** Cut the tomatoes, apricots and peaches into wedges and place on a large serving platter with the endive leaves, mint, mozzarella and pickled shallots. Drizzle olive oil and lemon juice over the top and toss gently to combine. Season with salt and pepper.

