

RED BICYCLETTE

Tomato Provençal Salad

2 Large ripe tomatoes (local heirloom varieties are preferred)
1/2 t Sea salt
1/2 t Fresh ground black pepper
1/3 c Extra virgin olive oil
3 T Red wine vinegar
1/2 Small red onion, thinly sliced
2 T Fresh basil leaves thinly sliced
1 head Green leaf lettuce leaves, washed and roughly torn

Directions

Cut each tomato into eight wedges. Cut each wedge in half. Place in a medium size bowl and sprinkle with salt and pepper. Let stand for ten minutes then drizzle with olive oil and vinegar. Lightly toss the tomatoes, then mash with a fork. Let stand 20 more minutes, and then add onion and basil. Toss again to mix. Divide lettuce into four serving bowls and spoon tomatoes and sauce evenly over lettuce.

Serves 4

Delicious, when paired with Red Bicyclette® Rose