

# Tomato Basil Salad with Balsamic Reduction

## Ingredients

8 tomatoes or 4 cups cherry tomatoes, chopped

1 cup fresh basil, julienned

1 cup sliced Kalamata olives

2 cloves garlic, minced

½ cup balsamic vinegar

Salt and pepper to taste

Olive oil for tossing



## Directions

1. Place vinegar in sauce pan, bring to a boil, and then simmer until reduced by half.
2. Toss tomatoes, basil, olives, garlic, spices, and olive oil. Taste to see if additional salt, pepper, or garlic is desired.
3. Drizzle balsamic reduction over the salad.
4. Serve and enjoy!

## Tips

- Try a flavored olive oil to add even more depth - such as a basil or roasted garlic version.
- The chopped tomatoes can make this a bit juicy, particularly if you are using heirloom varieties. Consider using a slotted spoon for serving and use the remaining juice as a dressing!



**Olivewood**<sup>TM</sup>  
Gardens & Learning Center