

Spring Green Tomato Salad

Ingredients

1 large green tomato, quartered and thinly sliced lengthwise
Salt

1/3 seedless English cucumber, thinly sliced
1/4 medium sweet Vidalia onion, thinly sliced
A small handful each of parsley and mint, chopped
1/3 jalapeño pepper, seeded and finely chopped
Juice of 1/2 lime
Olive oil
Freshly ground black pepper (optional)

Preparation

Place tomato slices in a large mixing bowl, add a dusting of salt, and then flip the tomatoes and lightly dust again. Transfer to a fine strainer and let drain for at least 15 minutes. I allowed them to drain while I prepared all of the other ingredients which seemed long enough for me.

Slice the onion, cucumber, jalapeño, and herbs. Place back in your large bowl. Once completed I patted the green tomato slices with a dry paper towel and then added to the other ingredients. Juice the half lime over the salad. Drizzle with olive oil. Toss and serve. Optionally you can add salt and pepper to taste, however, I did not as I wanted the herbs and the lime to shine.

