

PEACH AND TOMATO SALAD

Ingredients

4 med. peaches or 30 oz. canned peach halves, packed in their own juice	1/8 tsp. salt
3 med. tomatoes, sliced into wedges, salt-free	1/8 tsp. ground black pepper
1 sm. red onion (chopped)	1 Tbsp. extra-virgin olive oil or canola oil
1 bunch fresh basil (washed)	1 1/2 tsp. extra virgin olive oil or canola oil
	3/4 Tbsp. red wine vinegar or balsamic vinegar

Directions

- Halve each peach, removing and discarding each pit. Slice each peach into thin wedges for about 4 cups of peaches. (If using canned peaches, drain and rinse the peaches in each can and then slice each half into the thin wedges.) Add peaches into a large bowl.
- Cut each tomato in half, removing the stem from each one and discarding it. Slice each tomato into wedges for around 4 cups of tomatoes. Add into the bowl with the peaches.
- Chop one red onion. Add into the bowl with the peaches and tomatoes.
- Thinly slice the basil leaves or tear the leaves into pieces for 1 cup basil. Add to the bowl along with salt, pepper, oil, and vinegar. Gently stir to combine the ingredients. Serve.