

Heirloom Tomato, Sweet Onion & Basil Salad



Antipasti

Servings: 4

If you can't find heirloom tomatoes, use vine ripened tomatoes.

2 medium, size tomatoes, sliced

1/2 sweet onion, thinly sliced

1/4 cup **QCOM Garlic Olive Oil**

2 tbsp. **QCOM White Balsamic Vinegar**

2 oz. goat cheese, crumbled

3-4 fresh basil leaves, chopped

Salt and pepper to taste

Layer tomatoes then onions on serving plate. In a small dish, whisk olive oil, vinegar, salt and pepper together, then pour over salad. Sprinkle with cheese and top with basil. Serve with crusty Italian bread to wipe up the drippings!