



Heirloom Tomato Salad

<https://classicbakes.com/recipes/heirloom-tomato-salad>

- **Prep Time:** 18 mins
- **Cook Time:** 0 mins
- **Total Time:** 18 mins
- **Serves:** 4



Ingredients

- 1 pound [Heirloom Tomatoes](#), sliced into 1/2-inch rounds
- 1 teaspoon [Sea Salt](#)
- 1 teaspoon [Black Pepper](#)
- 1 tablespoon [Extra Virgin Olive Oil](#)
- 1 tablespoon [Apple Cider Vinegar](#)
- 1 clove [Garlic](#), grated
- 1 tablespoon [Ginger](#), grated

- 1/2 cup [Red Onion](#), thinly sliced
- 2 tablespoons [Fresh Parsley](#), chopped

Instructions

1. Arrange the heirloom tomatoes on a [serving dish](#), then sprinkle them with salt and pepper.
2. To a [small bowl](#), add olive oil, apple cider vinegar, garlic, and ginger, and pour it over the heirloom tomatoes.
3. Sprinkle the thinly sliced onions and parsley over the heirloom tomato salad.
4. Serve the heirloom tomato salad immediately.

Full recipe: <https://classicbakes.com/recipes/heirloom-tomato-salad>