

Chopped Tomato Basil Salad with Pine Nuts

This is a delicious, easy salad that I have made for years. It's perfect anytime tomatoes and basil are plentiful. The original recipe is from Cooking Light Magazine, but I've made some slight adjustments. I've used several different kinds of tomatoes and prefer nice, ripe Romas. It can be made with as few as 1-2 tomatoes for a small serving or several pounds, enough for a crowd. Just adjust other ingredients accordingly.

The following recipe serves 8-about $\frac{3}{4}$ cup/serving.

7 cups (about 3 pounds) chopped fresh tomatoes

$\frac{1}{4}$ cup thinly sliced fresh basil

Salt and pepper

1 tablespoon Extra virgin olive oil

1 tablespoon Balsamic vinegar

(Balsamic vinegar glaze also tastes great, not quite as strong of vinegar taste)

1-2 tablespoon pine nuts, toasted

Combine all ingredients except nuts, light toss. Sprinkle nuts on top just before serving.

I like to make it a few hours ahead and serve at close to room temperature.

Enjoy!