

MIXED TOMATO SALAD

with BASIL AND ANCHOVY DRESSING



2 Tbsp oil

- 1 large clove garlic, peeled and finely chopped
- 2 slices ciabatta, torn into bite-size pieces
- 4 salad tomatoes, rinsed
- 150g baby cherry tomatoes, rinsed
- 150g baby rosa tomatoes, rinsed and halved lengthways
- a small handful of fresh basil leaves, torn

DRESSING

- 1 small red onion, peeled and finely chopped
- 2 anchovies, finely chopped
- 2 Tbsp red wine vinegar
- 3 Tbsp olive oil

1. Heat the oil in a frying pan over low heat and fry half the garlic for 1 minute. Add the ciabatta and toast in the garlic until browned (about 5 minutes). Remove and set aside.
2. Mix the remaining garlic with the dressing ingredients in a salad bowl. Chop the salad tomatoes into bite-size chunks and tip with the juices into the salad bowl. Add the cherry and rosa tomatoes as well as the basil, then toss to coat in the dressing. When ready to serve, scatter over the ciabatta croutons.

