

Salad Primavera with Tomato Vinaigrette



FOODSERVICE

SERVING SIZE: 8

Ingredients

In This Recipe

- 3 cups **Furmano's Diced Tomatoes**
- 1 teaspoon Minced Garlic
- 1 teaspoon Salt
- 1/4 teaspoon Black Pepper
- 1 fluid ounce Lemon Juice
- 1 fluid ounce Red Wine Vinegar
- 6 fluid ounces Water
- 4 ounces Arugula
- 1 cup Red Onion, Sliced
- 1/2 cup Carrots, Julienne
- 1/2 cup Cucumber, Sliced

Preparation

1. Place Reserved Juice from Diced Tomatoes, Garlic, Salt, Black Pepper, Lemon Juice, and Red Wine Vinegar in a mixing bowl. Whisk.
2. While whisking drizzle Olive Oil into bowl. This is your Tomato Vinaigrette.
3. Place Greens, Diced Tomatoes, Cucumbers, Red Onion, and Carrots in a large mixing bowl. Toss gently to incorporate all ingredients.
4. Toss gently with 3/4 cup of the vinaigrette if serving on plate. If it will be self served, place dressing on the side. Left over dressing will keep for one week in the refrigerator.

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