

## **Pizza Parlor Tomato Salad**

From Arty Parties by Julia Sherman

Time: 5 to 10 minutes

Yield: Serves 4 to 6

### **Ingredients**

1 ¼ pounds heirloom tomatoes, sliced into ½ inch thick rounds

Flaky sea salt

Aged balsamic vinegar, for drizzling

1 organic lemon, scrubbed

7 tablespoons extra-virgin olive oil

1 tablespoon brined capers, squeezed dry

½ cup pitted Kalamata olives, squeezed dry and minced

3 cloves garlic, finely sliced

4 pepperoncini, stemmed and seeded, thinly sliced

A few fresh basil leaves, torn, for garnish

Cracked black pepper

### **Instructions**

1. Arrange the tomatoes fanned out in an even layer on a platter. Season generously with pinches of flaky sea salt, drizzle with balsamic vinegar, and set aside.
2. Using a Y-shaped vegetable peeler, remove three broad strips of lemon peel. Mince and set aside.

#### **If using the stovetop:**

3. Add the olive oil to an 8-inch saucepan over medium heat. When the oil is hot but not smoking, add the capers and cook for about 2 minutes, stirring occasionally with a wooden spoon until they are splitting and the edges are just browning (they'll look a bit like mini popcorn kernels). Add the olives and minced lemon zest, stir to coat, and spread across the surface of the pan in an even layer. Cook undisturbed until the olives smell toasty and are beginning to dry out (about 1 to 2 minutes). Add the sliced garlic and stir for about 30 seconds until the edges begin to brown. Add the pepperoncini and stir constantly for about 10 seconds. Pour the mixture along with the oil directly over the tomatoes.

#### **If using the microwave:**

4. Combine the capers, lemon peel, olives, garlic, and pepperoncini in a small ramekin. Cover with the olive oil and microwave for 1 to 2 minutes, until the oil is sizzling and the bits are crispy. Pour the whole thing over the tomatoes.

**To serve:**

5. Scatter the tomatoes with torn basil and season with freshly cracked black pepper to taste.

Katie's notes: I quartered this recipe (many times) to make a single serving salad and it worked great! Use a variety of sizes and colors of tomatoes to make this salad extra beautiful.