

Tomato Salad with Gremolata

From loveandlemons.com

Gremolata

Ingredients:

1 bunch fresh parsley, finely chopped (about $\frac{3}{4}$ cup)
2 teaspoons lemon zest
1 garlic clove, grated
 $\frac{1}{8}$ teaspoon sea salt

Instructions:

In a small bowl, stir together the parsley, lemon zest, garlic, and salt.

Tomato Salad

Ingredients:

1½ pounds tomatoes, cut into wedges
Heaping $\frac{1}{3}$ cup thinly sliced red onion
1½ tablespoons red wine vinegar
1 tablespoon extra-virgin olive oil
 $\frac{1}{4}$ teaspoon flaky sea salt, plus more to taste
 $\frac{1}{4}$ cup Gremolata, plus more if desired
Fresh basil
Freshly ground black pepper

Instructions:

In a large bowl, combine the tomatoes, onion, vinegar, olive oil, salt, and several grinds of pepper. Toss to coat. Arrange on a platter, sprinkle with the gremolata, and top with fresh basil. Season to taste and serve.

Katie's notes: Serve with burrata and cottage cheese for a heartier salad.