

Tomato and Horseradish Salad

Servings: 4

Prep/Cook Time: 60 minutes

Ingredients:

¼ cup horseradish, finely grated

2 tbsp. apple cider vinegar

3 tbsp. olive oil

1 tsp. salt

½ tsp. sugar

4 cups cherry tomatoes, halved

1 cup parsley, chopped



Bright & Refreshing

Directions:

In small bowl, mix together horseradish and vinegar. Add oil, salt, and sugar and whisk with a fork. In large bowl combine tomatoes and dressing. Stir gently until thoroughly mixed. Cover bowl and let sit 30–60 minutes. Add parsley and lightly toss. Dish into smaller bowls and enjoy as a refreshing side dish.

Harvest of the Month

horseradish