

# Tomato Salad with Bacon and Tomato Dill Dressing\*

*Servings: 8 | Prep/cook time: 20 minutes*

## **Ingredients:**

- 1 large heirloom tomato, seeded and chopped
- 1½ tbsp. extra virgin olive oil
- 1 tsp. Dijon Mustard
- 1 tsp. Sherry vinegar
- ¼ tsp. salt
- ½ tsp. pepper
- 2 tbsp. fresh dill, chopped
- ½ tsp. garlic, minced
- 3½ pounds, heirloom tomatoes, quartered
- 5 slices turkey bacon, crisp



## **Directions:**

1. To make dressing, put 1 large red tomato, oil, mustard, vinegar, salt and pepper in a blender; puree until fairly smooth (don't blend to a complete purée). Pour vinaigrette into a small bowl; stir in dill and garlic.
2. When ready to serve, cut big tomatoes into 1/4-inch-thick slices; halve or quarter small tomatoes. Arrange tomatoes on a serving platter; drizzle with dressing. Crumble bacon over top; garnish with dill.

*\*This recipe comes from WW. 2 PersonalPoints™ per serving*

