

Cherry Tomato Arugula Salad



4 servings



15 minutes

INGREDIENTS

5 ounces arugula 140 grams or
about 6½ cups

2 cups cherry tomatoes halved
(about 2 dozen)

6-8 fresh basil leaves hand torn
¼ cup extra virgin olive oil

1 tablespoon balsamic vinegar
salt and pepper to taste



DIRECTIONS

1. Rinse and spin dry the arugula.
2. Place the arugula, tomato halves, and torn basil leaves in a large bowl.
3. Whisk together the olive oil with vinegar.
4. Drizzle the dressing over the salad.
5. Toss everything gently until the arugula is nicely coated with the dressing.
6. Give the salad a taste, adjust the seasonings, and enjoy!