

## Peach and Tomato Salad

- vine ripe tomatoes, cored, cut into 1/2-inch-thick wedges, & wedges halved crosswise and pepper, plus extra for drizzlinggrated lemon zest plus 1 Tbl juiceripe peaches, halved, pitted, cut into 1/2-inch-thick wedges, &wedges halved crosswiseshallot, sliced into thin rings
  - 1 / 3 cup fresh mint leaves, torn
1. Combine tomatoes and 1/2 teaspoon salt in bowl and toss to coat; transfer to colander and let drain in sink for 30 minutes.
  2. Whisk oil, vinegar, lemon zest and juice, 1/2 teaspoon salt, and 1/2 teaspoon pepper together in large bowl.
  3. Add peaches, shallot, and drained tomatoes to dressing and toss gently to coat.
  4. Season with salt and pepper to taste.
  5. Transfer to platter and sprinkle with mint.
  6. Drizzle with extra oil.
  7. Serve.

Serves 4 to 6

From via Helen Stefan *America's Test Kitchen*, August 6, 2018

### NOTES

1. The key to this salad is choosing the best peaches and tomatoes; there's no substitute for ripe, sweet, in-season fruit.
2. Salting and draining the tomatoes helps concentrate the flavors by removing excess liquid that waters down the salad.
3. We balance the naturally sweet fruit with acidic cider vinegar, lemon juice, and lemon zest in the dressing.
4. Thinly sliced shallot keeps the salad on the savory side, and torn mint leaves add a fresh, herbal note.