

# Saturdays

with the

# Chef

## Tomato Bread Salad

8 cups cubed Italian or French bread  
3 cups chopped tomatoes  
1 cup minced fresh basil  
1/2 cup thinly sliced red onion  
1/2 cup olive oil  
2 tablespoons cider or red wine vinegar  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1 garlic clove, minced

### Instructions

In a large bowl, combine the bread, tomatoes, basil and onion. In a small bowl, whisk together the remaining ingredients; drizzle over bread mixture. Cover and let stand for 30 minutes before serving.

## Tomato Taco Salad

1-1/2 pounds lean ground beef  
3 cups shredded cheddar cheese  
1 can (15 ounces) pinto beans, rinsed and drained  
2 medium tomatoes, chopped  
1 large onion, chopped  
1 bunch romaine, torn  
1 package (9-1/4 ounces) corn chips  
1 bottle (24 ounces) Catalina salad

### Instructions

In a large skillet, cook beef over medium heat until no longer pink; drain. Transfer to a large serving bowl. Add the cheese, beans, tomatoes, onion, romaine and corn chips. Drizzle with dressing; gently toss to coat.

## Easy Sliced Tomato Salad

8 large tomatoes, cut into 1/4-inch slices  
2 large sweet onions, halved and thinly sliced  
1/3 cup olive oil  
2 tablespoons lemon juice  
1 teaspoon dried oregano  
3/4 teaspoon salt  
1/4 teaspoon pepper  
2 tablespoons minced fresh parsley

### Instructions

Arrange tomatoes and onions on a large rimmed serving platter. In a small bowl, whisk the oil, lemon juice, oregano, salt and pepper. Drizzle over top. Sprinkle with parsley.



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