

Romesco and Tomato Salad

Chef Jenn Magrey

Ledyard Farmers Market

½ head of Romesco – cut into florets -**Smith Acres Farm**

1 large tomato diced - **LoPresti Farm**

3 green onions chopped - **LoPresti Farm**

3 tablespoons Red Wine Vinegar

¼ cup olive oil

1 teaspoon Dijon mustard

2 tablespoons Shagbark Syrup - **Turkey Woods Farm, LLC**

1 tablespoon Fresh chopped rosemary- **LoPresti Farm**

1 tablespoon Fresh chopped basil - **LoPresti Farm**

1 teaspoon dried mixed Italian seasoning

1 teaspoon dried minced garlic - **Sweet Country Roads- Spices and Herbs**

Salt and pepper to taste

Mix everything together and let marinate for a short while at room temp. Is great over mixed greens or tossed with pasta for a cold salad.

Can use with broccoli, cauliflower or any vegetables. Use your imagination and creativity!