

Tomato Salad with Goat Cheese and Roasted Red Pepper Dressing

Need your vitamin C? Look no further, between fresh tomatoes and red bell pepper you're getting a huge helping of vitamin C with a this sweet and savory salad. Fresh goat cheese adds a note of creaminess without too much fat.

Serves 4

Ingredients

- 1 large red bell pepper
- 1 1/2 pounds assorted tomatoes, thinly sliced
- 4 ounces of fresh goat cheese, crumbled or sliced
- 2 tablespoons fresh basil leaves, torn
- 1 tablespoon olive oil
- 1 tablespoon sherry or red wine vinegar
- 1 teaspoon Dijon mustard
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper

Directions

Place the pepper directly on the burner of a gas stove over medium-low heat. Toast 12-15 minutes, turning occasionally until the skin starts to blacken and the pepper begins to collapse and soften. If you have an electric stove, place the pepper on a cookie sheet covered with aluminum foil. Roast at 450° F, turning occasionally until the skin blackens and the pepper begins to collapse and soften, about 20 minutes. Place pepper in a small bowl and cover with plastic. Set aside.

Slice the tomatoes and place on a large platter. Scatter the goat cheese and basil over the tomatoes. Remove the pepper from the bowl. Peel away the charred skin and discard it. Remove the seeds and place the pepper in a mini chopper or blender. Add the oil, vinegar, mustard, salt, and pepper. Blend until smooth. Spoon the dressing over the salad and serve immediately.

Make It a Meal

Serve with Roasted Lemon Thyme Chicken or Meatloaf.

Wine Pairing
Rioja, Pinot Noir

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