Tomato Salad
Makes 12 servings

Ingredients:
4 large tomatoes
2 green or yellow peppers
1 large onion
1/2 cup fresh parsley, minced
or 1/2 cup sliced basil
1 tablespoon olive oil
1 tablespoon cider vinegar
*optional - 1 sliced cucumber

Directions:
1. Peel tomatoes and cut into chunks.
2. Thinly slice or dice peppers.
3. Thinly slice onion.
4. Mix oil, vinegar and parsley together in a small bowl.
5. Place vegetables in a serving bowl and toss with the oil mixture.
6. Season with salt & pepper to taste.

Source: Broome County Cornell Cooperative Extension

Recipe analyzed using The Food Processor® Nutrition Analysis Software from ESHA Research, Salem, Oregon.

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