

TRI-COLOR TOMATO, CUCUMBER & MINT SALAD WITH LEMONY-TAHINI DRESSING

A chunky and colorful Middle Eastern-inspired veggie salad.

- 2 (10-ounce) cans tri-color rustic cut tomatoes in olive oil & Italian spices
- ½ of 12" English cucumber, quartered lengthwise, then cut crosswise into 1/3"-wide slices
- 2 scallions, green and white parts, sliced on diagonal
- ¼ cup loosely packed fresh small mint leaves + additional leaves for garnish
- ¼ teaspoon plus 1/8 teaspoon sea salt, divided
- ¼ teaspoon freshly ground black pepper
- Juice of 1 small lemon (2 tablespoons juice)
- 1 tablespoon extra-virgin olive oil
- ¼ cup tahini
- 1 large clove garlic, minced
- 1/8 teaspoon ground cumin
- 2 tablespoons pine nuts, pan-toasted (optional)

INSTRUCTIONS

- ♦ Drain the cans of tomatoes well; reserve 1/4 cup of the liquid for use in the dressing.
- ♦ In a medium mixing bowl, stir together the well-drained tomatoes, cucumbers, scallions, mint, ¼ teaspoon of the salt, and the pepper.
- ♦ In a jar or sealed container, shake together the lemon juice, olive oil, tahini, garlic, cumin, the remaining 1/8 teaspoon salt, and 2½ tablespoons of the reserved liquid from the can of tomatoes. (Note: If desire a thinner dressing, add more of the reserved liquid.)
- ♦ When ready to serve, drain the tomato-cucumber salad of excess liquid and transfer to a serving bowl or individual bowls. Drizzle the tomato-cucumber salad with the lemony-tahini dressing, sprinkle with the pine nuts, if using, and additional fresh mint leaves, and serve.

Yield: 4 servings

Serving size: 3/4 cup salad with 2 tablespoons dressing each

