



Tiny Toy Box Cherry Tomato Salad

1/2 cup balsamic vinegar
2 teaspoons minced fresh oregano
1/2 cup olive oil
1 to 2 Tablespoons drained canned diced green chilies or hot peppers
2 minced green onions or chives
1-1/2 cups halved cherry tomatoes
1-1/2 cups halved yellow mini tomatoes
Salt and black pepper as desired

In a medium bowl, combine vinegar and oregano; gradually whisk in oil to form dressing.

Stir the chilies or hot peppers and onions into the dressing; add the tomatoes; toss to coat. Season with salt and black pepper. Chill in refrigerator until serving. Remove with slotted spoon; serve as side dish.
Yield: about 3 cups

Recipe Inspired by: Chicago Botanic Garden Cafe
http://www.chicagobotanic.org/cafe/recipes/june_tomatoes

About the Recipe: Fresh yellow and red cherry tomatoes marinate in sweet balsamic vinegar and oregano dressing, adding a sparkle to your summer supper. Diced green chilies or hot peppers join the party adding a warm spicy tingle.