

Tiny Tim's Red and Yellow Tomato Salad with Beet Greens

10 ounces fresh red or yellow cherry tomatoes, cut in half

2 Tablespoons fresh basil, chiffonade cut

1/2 teaspoon garlic powder

2 Tablespoons olive oil

1/8 teaspoon salt

1/16 teaspoon black pepper

2 cups torn fresh beet leaves

1 to 2 Tablespoons lemon juice

Mix together tomatoes, basil, garlic powder, olive oil, salt, and pepper. Combine torn beet greens with lemon juice; place in salad bowl; spoon tomatoes over greens to serve.

Serves: about 4

<u>Cook's Note</u>: Tomatoes can be prepared ahead of time and stored covered in the refrigerator. Alternate serving; toss beet leaves with tomatoes.

About the Recipe: Red and yellow cherry size tomatoes, combined with fresh sliced basil, are one of the most popular flavor combinations. Add some fresh beet leaves tossed with lemon for a delicious guick salad.