



### **Italian Summer Tomato Salad with Cannellini Dressing**

Fresh tomatoes, onions, and basil form a classic dinner salad

#### **Pickled Red Onions:**

- 1/4 cup white balsamic vinegar
- 1/2 teaspoon salt
- 1/2 teaspoon dried basil
- 1/2 red onion, peeled, thinly sliced

#### **Italian Cannellini Salad Dressing:**

- 1 (15 ounce) can organic cannellini beans with liquid
- 1 teaspoon salt
- 1 teaspoon white balsamic vinegar
- 1/2 cup olive oil

#### **Salad Ingredients:**

- 1 tomato, grated

2 tomatoes, stems removed; sliced  
1 cup basil leaves  
2 to 4 slices prosciutto Italiano cured ham  
Grated Parmesan cheese

**Prepare Pickled Red Onions:** Combine vinegar, salt, and basil in small bowl; stir in sliced red onion; set aside at room temperature for about 1 hour. This flavors the onions and brightens the color.

**Prepare Italian Cannellini Salad Dressing:** In a food processor, combine beans and liquid; pulse to combine, add salt and vinegar, puree mixture. With food processor running, drizzle in the olive oil to emulsify the mixture. Place in a medium sized bowl; cover; chill in refrigerator until cold. Can be used in place of mayonnaise. Set aside.  
(Can be refrigerated for up to 5 days. Yield: about 1-1/2 cups)

**Arranging the Salad on a Serving Platter:** Spread Cannellini Dressing over the bottom of serving platter. Carefully, spoon grated tomatoes along the top edge as a border. Spoon well-drained pickled red onions in the center of the platter. Top with alternate tomatoes and fresh basil leaves along the length of the platter. Lightly sprinkle grated Parmesan cheese over dressing. Roll slices of prosciutto up; cut into two or three rosebud shapes. Arrange prosciutto on salad platter. Drizzle with a little pickled red onion liquid over the tomatoes.

**About the Recipe:** This recipe is a fresh tomato salad, like the popular Caprese tomato salads. The dressing is smooth and creamy and packed with cannellini bean flavor. Top with quick pickled red onions, fresh basil leaves, and tidbits of rolled prosciutto. Fresh summer tomatoes are everyone's favorite vegetable.