



Madagascar Tomato and Onion Salad (Lasary Voatabia)

A traditional side dish – lasary voatabia, served with grilled meat

2 large ripe tomatoes, chopped
1/2 medium red onion, thinly sliced
1 small zucchini, halved, seeds removed, chopped
4 Tablespoons fresh parsley, chopped
2 Tablespoons olive oil
1 Tablespoon blush or white vinegar
Salt and pepper to taste

- Toss tomatoes, onion slices, zucchini, and parsley in a medium bowl.
- Arrange on serving plate.
- In a small bowl, whisk together the oil, vinegar, salt, and pepper.
- Drizzle the dressing over the salad just before serving; lightly toss.
- Serve immediately. Serves: 4

Cook's Note: I use De Nigris Rose' Sweet Vinegar (which has a floral flavor)

About the Recipe: This light, tangy salad is a beloved traditional side in Madagascar, often paired with grilled meats or rice for a refreshing contrast. It features ripe tomatoes, crisp slivers of onion, and a bright, vibrant flavor (with optional creative additions like tender zucchini and fresh parsley for extra texture). Finish with a simple drizzle of light vinegar-and-oil dressing; you'll love its eye-catching presentation and zesty brightness.