

Description



The sweetness of the tomatoes and basil combined with a tangy vinaigrette creates a super easy and impressive dish everyone will love!

Ingredients:

- 2-3 medium tomatoes or 1 pint grape tomatoes
 - 1/4 C. diced red onion
 - 2 T. The Olive Tap's [Sicilian Lemon White Balsamic Vinegar](#)
 - 3 T. The Olive Tap's [Koroneiki Organic 100% Olive Oil](#) (or any of our other [100% Extra Virgin Olive Oils](#))
 - 1/2 C. chopped fresh basil
 - 6 oz. feta cheese, large crumbles
 - Salt, to taste
 - Fresh ground black pepper, to taste
- For more basil flavor try our [Basil Fused Olive Oil](#)

Directions:

1. Cut tomatoes in bite size pieces (grape tomatoes cut in half) and put into a bowl along with the diced red onion, if using.
2. In a separate small bowl whisk together the Sicilian Lemon White Balsamic, your favorite Olive Tap 100% Extra Virgin Olive Oil, basil, salt, and pepper.

3. Pour over tomatoes (and onions) and gently toss. Top with feta cheese crumbles and gently toss again to coat.

Recipe by Diane, Long Grove

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/tomato-basil-feta-salad/>

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