

Italian Tomato Basil Dressing

From – *Moosewood Restaurant Low-Fat Favorites*

6 sun-dried tomatoes (not packed in oil)
1 tomato, coarsely chopped (about 1 cup)
1 garlic clove, minced or pressed
¼ cup loosely packed, coarsely chopped fresh basil
¼ cup water
2 Tbsp balsamic vinegar
¼ tsp salt (or to taste)

- Cover the sun-dried tomatoes with boiling water in a heatproof bowl and set aside.
- Combine the chopped fresh tomatoes, garlic, basil, ¼ cup of water, vinegar and salt in a blender or food processor.
- When the sun-dried tomatoes have softened, drain and add them to the other ingredients and puree the mixture until smooth.
- Covered and refrigerated, this dressing will keep for about a week.



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