



Warm Tomato Salad

- 4 cups romaine lettuce, torn into bite sized pieces
- 10-12 oz. NatureSweet™ tomatoes, stemmed and cut into quarters (enough to yield 2 cups)
- 1 cup chopped onion
- 3 tsp. mixed raisins, white and dark, soaked in 1/4 cup hot water
- 1 1/4 Tbsp. olive oil
- 2-3 tsp. mild curry powder
- 2 pinches of salt
- Pepper to taste
- 2 tsp. Balsamic vinegar
- 2 tsp. Almond Accents® Original Oven Roasted sliced almonds



Preparation Time : 20
minutes

Prepare lettuce and place in large bowl and keep at room temperature. Prepare vegetables separately and soak raisins. Hold. When ready to serve, heat oil in skillet adding curry powder. When thoroughly heated and bubbling, add onions and sauté until soft. Add cubed tomatoes and drained raisins. Stir quickly to only heat tomatoes. Do not cook. Remove from heat. Add immediately to romaine lettuce with a very light sprinkling of salt (two pinches) and a generous grinding of pepper. Toss well. Garnish with Almond Accents and serve immediately.

Makes 4 servings

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