

Sabrina 

Tomato &
peanut salad



Tomato & peanut salad

Serves 4

INGREDIENTS:

20g tamarind paste	160g yellow cherry tomatoes, washed, cut in half
10g fresh ginger, peeled, finely grated	200g red cherry tomatoes, washed, cut in half
12ml extra virgin olive oil	12g fresh coriander, finely chopped
20g light soy sauce	28g blanched peanuts, roasted, roughly chopped
25g clear honey	
2g sea salt	
1.5g ground black pepper	
80g red onions, peeled, finely diced	

.....

METHOD:

1. For the dressing; place the tamarind into a saucepan with 40ml water and bring to the boil. Once broken down, remove any excess water and pass paste through a fine sieve into a bowl.
2. Add ginger, oil, soy sauce, honey, salt and pepper and mix well to combine.
3. Add red onion and leave to soften for 20-30 minutes.
4. Place the tomato halves in a bowl, pour over the dressing and red onions, add half of the coriander and peanuts and gently mix together.
5. Arrange salad onto a serving dish and top with the rest of the coriander and peanuts.