

Tomato and White Bean Vinaigrette

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Ingredients

- 1 pint cherry tomatoes (heirloom if they are in season)
- 4 tablespoons olive oil
- 1 shallot, finely chopped
- 1/3 cup light white wine; like a sauvignon blanc
- 2 tablespoons fresh dill; chopped (you can use chives or parsley if you can't find dill)
- 1 15oz can white beans; drained and rinsed



Instructions

1. *Take the tops off of the tomatoes and cut half of them in half
2. *Heat the olive oil in a skillet over medium heat
3. *Add the shallot and cook until softened (careful not to let them brown), about 4-5 minutes
4. *Add all of the tomatoes to the skillet and begin to cook allowing them to release their juices stirring occasionally, about 5 minutes or so
5. *Once the tomatoes have started to release their juices crush some of the tomatoes with a spoon
6. *Add the apple cider vinegar and more olive oil if it's too thick
7. *Season with salt and pepper to taste
8. *Add in the dill (or whichever herb you choose) just before serving
9. *You can serve this warm or cold
10. If you want to make this ahead of time and serve it warm, you can bring it the point to right before you would add the herbs, allow to cool and refrigerate. When ready to serve, warm the tomatoes and add in the herbs.

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/tomato-and-white-bean-vinaigrette/>