

Tomatoes

Tomatoes are an easy summertime treat, and can be eaten raw or cooked.

- Slice or chop fresh tomatoes, and add to salads, tacos or burritos, or pasta.
- Slice large tomatoes and lightly sprinkle with salt and pepper for an easy side.
- Dice 5 tomatoes, 1 small onion, ½ cup cilantro, 1 jalapeño, ¼ cup red wine vinegar, a pinch of salt, and ¼ teaspoon cayenne or chili powder. Voila: fresh tomato salsa!
- Cut tomatoes in half and stuff with cooked rice, cheese, and dried herb of your choice. Bake at 450 for 15 minutes or until tomatoes are tender.
- Store at room temperature (out of direct sunlight) until ripe, then refrigerate if needed.



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