

# Tuscan Tomato Salad

**Yield:** Serves four as a side dish



## Ingredients

### For the Salad

1 pint cherry or grape tomatoes (about 10 ounces)  
½ medium red onion, thinly sliced  
½ small bunch fresh basil (about 8 sprigs)  
1 (about 15-ounce) can chickpeas, rinsed and drained  
1 (12-ounce jar) marinated quartered artichoke hearts  
2 cups baby spinach leaves, thinly sliced

### For the Vinaigrette

2 tablespoons red wine vinegar  
1 teaspoon dried oregano  
1 teaspoon Dijon mustard  
1 teaspoon honey  
½ teaspoon kosher salt, more as needed  
¼ teaspoon freshly ground black pepper, plus more as needed  
¼ cup extra-virgin olive oil

## Steps:

### *Make The Vinaigrette*

Place 2 tablespoons red wine vinegar, 1 teaspoon dried oregano, 1 teaspoon Dijon mustard, 1 teaspoon honey, ¼ cup extra-virgin olive oil, ½ teaspoon kosher salt, and ¼ teaspoon black pepper in a large bowl and whisk until vinaigrette is combined.

### *Make The Salad*

Prepare the following, adding each to the bowl of vinaigrette as you complete it:

- Halve 1 pint cherry or grape tomatoes.
- Thinly slice ½ medium red onion (about ¾ cup).
- Pick the leaves off the basil and thinly slice until you have about ¼ cup.
- Drain and rinse 1 (about 15-ounce) can chickpeas.
- Drain 1 (12-ounce) jar marinated quartered artichoke hearts (do not rinse).

Toss to coat. Taste and season with more kosher salt and pepper as needed. Serve immediately or refrigerate for at least 30 minutes to allow the flavors to meld.