

Emeril's Creole Tomato Salad

Servings: 6

Source: *"Emeril's TV Dinners"*

Ingredients

- ½ cup Olive Oil
- ¼ cup Balsamic Vinegar
- 1 teaspoon Garlic, Minced
- 2 Fresh Herbs (parsley, Basil, Chervil, etc.), chopped
- Salt And Pepper To Taste
- 2 lbs. Good Quality Tomatoes
- 1 large Sweet Onion
- 2 medium Avocados, Peeled And Pitted
- ¾ lbs. Fresh Mozzarella Cheese, Cut In Six ½" Slices

Method

In a small mixing bowl, combine the olive oil, vinegar, garlic and herbs. Whisk until well blended, then season with salt and pepper.

Cut the tomatoes into ½-inch thick slices. Cut the onion into thin slices or rings. Slice the avocados lengthwise into ½" thick slices. Season both sides of all of them with salt and pepper.

To serve, arrange the tomatoes, onion, and avocados on a large platter along with the cheese and drizzle with the dressing.