



Chef Alan Wong Presents: Hamakua Springs Country Farms

Green Salad with Diced Tomatoes

“I learned this from Chef Alan. It’s my favorite and I always make it for my workers lunch. Everyone loves it! I hope you enjoy it too.” *Richard Ha*

2 large tomatoes, diced

Sprinkle with Hawaiian salt and pepper. Turn and let sit for 15 minutes.

In a bowl, make a green salad with your choice of different kinds of lettuce.

Make a mixture of 1 part balsamic vinegar to 3 parts extra virgin olive oil enough to coat the salad.

Basic ingredients:

Minced garlic

Finely chopped shallots

Finely chopped parsley

Dijon mustard

Mix the basic ingredients with the oil and vinegar.

Pour basic ingredients into the bowl of diced tomatoes and mix lightly.

Take the diced tomato and oil and vinegar mixture and pour over the green salad, toss lightly.