

TOMATO “PONZU” SALAD
(from the Bewitching Kitchen)

for the dressing:

1 tbsp toasted sesame oil

juice from 1 blood orange, strained (or regular orange)

2 tsp lime juice

2 tbsp soy sauce

tomatoes, any kind you like

fresh dill

flake salt

Place all the ingredients for the dressing in a small bowl and whisk well.

Place the tomatoes in a serving bowl, preferably in a single layer, and pour the dressing over the top. Leave at room temperature for about 30 minutes, then sprinkle dill and salt, and serve.