



GREENHOUSE
GROWN

RECIPE | TOMATOES

FINEST FLORIDIAN SALAD



20 min

20 min
PREP.

0 min
COOKING



6



Easy



INGREDIENTS

14 oz Finest Flavors™ Cocktail Tomatoes
1 Pure Flavor® Long English Cucumber
1 pink grapefruit
1 yellow grapefruit
2 Cara Cara or navel oranges
 $\frac{1}{2}$ small bulb of fennel, cut into thin rings
 $\frac{1}{4}$ **cup** extra-virgin olive oil

2 tbsp freshly squeezed orange juice
1 tbsp white balsamic vinegar
2 tsp honey
2 tbsp chopped fresh parsley
Salt & pepper, to taste



DIRECTIONS

- 1 Using a serrated knife, peel all fruit.
- 2 Slice tomatoes and citrus into quarters.
- 3 Shave fennel and cucumber as thin as possible.
- 4 Mix all ingredients into a mixing bowl and enjoy.

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