

Bloody Mary Tomato Salad

prep & cook 15 min ★ yields 4

INGREDIENTS

2 lbs heirloom tomatoes, cored and sliced
sea salt and freshly ground pepper
2 tbsps fresh lemon juice
1 tsp Worcestershire sauce
3 tbsps olive oil
1/2 tsp celery seeds

INSTRUCTIONS

Arrange tomatoes on a platter and season with salt and pepper.

In a bowl, whisk together lemon juice, Worcestershire, and oil; drizzle evenly over tomatoes. Sprinkle with celery and caraway seeds, horseradish, and chives.

