

Grilled Tomatoes & Radish Coleslaw

While we have to admit that the tomatoes in the veg boxes and shop aren't ours yet (just a few more weeks to go!), they are from British greenhouses, and taste gorgeous at the moment. We tend to chop up a load of salad ingredients in one go and toss all together in a range of interesting dressings (lemon and lime juice, honey and mustard, cider vinegar and oil, just a dash of balsamic vinegar...) However, grilling or roasting these lovely tomatoes really brings out their flavour, and makes a special salad. Our ruby radishes are yummy too: pop them in the fridge to keep them nice and fresh. They add a peppery kick to the usual creamy coleslaw; if you find usual mayonnaise too unhealthy, just use a little white wine vinegar and olive oil instead.

Serves 2

- 4 tomatoes, halved
- 1 clove garlic, crushed
- generous pinch coarse sea salt
- 2 tbsp olive oil
- sprinkle chopped fresh basil, parsley, lovage or oregano
- bunch radishes, topped & tailed
- ½ onion, peeled & finely sliced
- 1 large carrot, scrubbed & grated
- 2-4 tbsp mayonnaise
- 1 tsp coarse grain mustard



Crush the garlic and mix with the sea salt and a little olive oil. Spread over the tomato halves, and grill for a few minutes each side; sprinkle the herbs over the tops for the last minute or so, and cook until the tomatoes are browned. Slice the radishes and mix with the onion and carrots. Slowly pour the rest of the oil into the mayonnaise, stirring in case it splits. Stir in the mustard. Serve with the tomatoes, a fresh green leafy salad, some goat's cheese and some crusty bread to mop up the warm tomato juices.



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