

La Vigne Organics™

Distinctive Natural Gourmet Foods

Mediterranean Salsa with Moroccan Preserved Lemons

Ingredients:

1-1/2 c. finely chopped Roma tomatoes
1/2 c. finely chopped red onion
1/4 c. chopped kalamata olives
2 garlic cloves, crushed
3 T. capers
1/4 c. balsamic vinegar
1/3 c. extra-virgin olive oil
1/4 c. finely chopped fresh oregano
1 finely chopped **La Vigne Moroccan Preserved Lemon** (skin only)
1 t. kosher salt
1/4 teaspoon freshly cracked pepper
1/2 c. roasted pine nuts

Directions:

Combine tomatoes, onion, olives, garlic and capers in a shallow bowl. Add balsamic vinegar, olive oil, oregano, lemon, salt and pepper and mix well. Marinate at room temperature for 1 hour. Stir in pine nuts. Serve with pita chips.

Try tossing the salsa with cooked pasta and add 1/2 c. crumbled feta cheese to create a fabulous main dish.

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