

### ***TOMATO AND FRESH PEACH SALAD***

(very slightly modified from [Mother Would Know](#))

2 Large fresh tomatoes, cut into 1/2-inch slices, each slice halved in half-moons

2 Large peaches, cut into half, then cut each half into 1/2-inch half-moons

1 tablespoon Olive oil

2 teaspoons balsamic vinegar

Pomegranate molasses to taste

Handful of fresh basil leaves, torn or cut in half if large

2-3 Large pinches Maldon sea salt

Freshly ground pepper

I used yellow and red tomatoes, alternating colors. Arrange the slices of tomatoes and peaches in a circular pattern around a dinner plate (mine was 8 inch in diameter), and place basil leaves in between some of the slices, any amount you like. Whisk the olive oil and balsamic vinegar together in a small bowl, add to the tomato-peach mixture. Season with salt and pepper, drizzle a little pomegranate molasses all over. If you have time, allow it to sit at room temperature for 20 minutes before serving.