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Ginger-Tomato Salad

Prep Time: 15 mins

Total Time: 15 mins

Ingredients

- ✚ 2 tablespoon vinegar, rice
- ✚ 1 tablespoon ginger, fresh, finely minced
- ✚ 1 tablespoon honey
- ✚ 1/8 teaspoon salt
- ✚ 2 cup(s) tomato(es), cherry, or grape tomatoes

Recipe Tip:

Chill 1 to 4 hours.

Preparation

1. In a small bowl, whisk together rice vinegar, ginger, honey, and salt. Toss gently with tomatoes. Chill for 1 to 4 hours.

