1. Combine tomatoes, leeks and shallots, rosemary, chives, corn oil, sherry

vinegar, and honey in a large bowl; season with salt and pepper and toss

Vietnamese Shallot Vegetable Salad DISCOVERED BY WATSON, CREATED BY YOU

Chef Watson suggests ... *

SUGGESTED STEPS

to combine.

2. Cover and chill.

from BonAppetit.com

BASED ON Tomato And Sweet Onion Salad

INGREDIENTS LIST

Yield: 6 servings

SWEETENER

OIL/FAT

 $\frac{1}{4}$ tsp honey

2 tbsp corn oil

VINEGAR

HERB

 $1\frac{1}{4}$ tbsp sherry vinegar

 $\frac{1}{4}$ cup rosemary $\frac{1}{2}$ oz chive

VEGETABLE

2 sliced leeks

2 sliced shallots

2 tomatoes

 $\frac{1}{2}$ lb cherry tomato

SEASONING/SPICE

kosher salt



^{*} Remember that Chef Watson eats data, not real food. The ingredients and steps are suggestions, so be sure to use your own judgement when preparing these dishes. And, give us $\underline{\text{feedback}}$ to make the Chef smarter.

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