

Cherry Tomato Vinaigrette

ACTIVE 20 MINUTES TOTAL 20 MINUTES

MAKES 1½ CUPS *Trust us: Your first batch of this condiment will not be your last. Spoon it over the Ricotta Omelets (recipe, right), or see the sidebar for other ways to enjoy it.*

- 1 pint cherry tomatoes**
- 3 Tbsp. olive oil, divided**
- 1 shallot, finely chopped**
- 1 Tbsp. (or more) red wine vinegar**
- Kosher salt, freshly ground pepper**
- 2 Tbsp. chopped fresh chives**

Cut half of cherry tomatoes in half. Heat 1 Tbsp. oil in a medium saucepan over medium heat. Add shallot and cook, stirring often, until softened, about 4 minutes.

Add halved and whole tomatoes and cook, stirring occasionally, until beginning to release juices, 4–6 minutes. Mash some of tomatoes with a spoon.

Add 1 Tbsp. vinegar and remaining 2 Tbsp. oil; season with salt and pepper. Serve warm or room temperature; add chives just before serving.

DO AHEAD: Vinaigrette can be made (without chives) 2 days ahead. Cover and chill. Bring to room temperature and stir in chives.

CALORIES 80 FAT 7 G FIBER 1 G