



## Burst Tomato Anchovy Vinaigrette

### INGREDIENTS

4 TBS olive oil; divided  
1 anchovy fillet; mashed  
2 garlic cloves; finely diced  
1 pint grape tomatoes  
½ sp kosher salt  
1 TBS red wine vinegar  
½ tsp Dijon mustard

### DIRECTIONS

Heat 2 TBS olive oil in a medium skillet over medium-low. Add anchovy fillet and mash into a paste with a wooden spoon. Add garlic cloves and cook, stirring constantly, for 1 minute. Add grape tomatoes and kosher salt; cook, stirring occasionally, until tomatoes are softened and some have burst, 8 to 10 minutes. Remove from heat. Stir in red wine vinegar, Dijon mustard, and olive oil. Makes 6 servings; approximately 80 calories per serving.