

Tomato, Onion, and Roasted Lemon Salad

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Yield 6 servings

Ingredients

1 lemon, halved lengthwise, thinly sliced, seeds removed

1 tablespoon thinly sliced fresh sage leaves

1/2 teaspoon sugar

2 tablespoons olive oil, divided

1 tablespoon pomegranate molasses

1/2 teaspoon ground allspice

Kosher salt, freshly ground pepper

30 - 40 cherry tomatoes or 2 heirloom, halved

1/2 small red onion, thinly sliced

1/4 cup fresh flat-leaf parsley leaves with tender stems

1/4 cup fresh mint leaves, torn if large

1/4 cup purple sprouts or microgreens (optional)

Ingredient info:

Pomegranate molasses is available at Middle Eastern markets and some grocery stores, and online.

Preparation

Preheat oven to 325°. Cook lemon slices in a medium saucepan of boiling water 2 minutes to remove bitterness. Drain and pat dry.

Gently toss lemon slices with sage, sugar, and 1 tablespoon oil in a medium bowl. Spread out on a parchment-lined baking sheet and bake until lemons are no longer wet and only slightly colored, 15–20 minutes. Let cool.

Whisk pomegranate molasses, allspice, and remaining 1 tablespoon oil in a large bowl; season with salt and pepper. Add lemons, tomatoes, onion, parsley, mint, and sprouts, if using, and toss gently; season with salt and pepper.