



by  
Maureen Linn

LINN'S RESTAURANT

*"It's difficult to think anything  
but pleasant thoughts while  
eating a homegrown tomato."  
- Lewis Grizzard*

# House Salad

## Recipe

- 10 cups fresh crispy mixed greens, clean and torn
- 5-6 Roma tomatoes, sliced lengthwise with seeds removed
- 1/4 cup olive oil
- Balsamic vinegar
- 1 red onion, sliced in rings
- Feta cheese to taste
- 12 oz. bottle Linn's Sun-Dried Tomato Vinaigrette Dressing and Marinade



SKYE C PHOTO

## Making Roasted Roma Tomatoes

**Note:** Prepare roasted tomatoes several hours to 2 days ahead of time, so they are room temperature or cool in salad.

Position a rack in the middle of oven. Preheat oven to 375°F. Place tomato halves in a single layer on a baking sheet lined with parchment, cut side up. Drizzle each tomato half with the olive oil. Place baking sheet in oven and bake for 40 minutes. Allow tomatoes to cool thoroughly. Store roasted tomatoes in refrigerator until serving.

## Making the Salad

In a saucepan, sauté red onion slices in the remaining olive oil (1/8 cup) until soft. Remove the pan from the stove, gently stir the balsamic vinegar into the onions and allow to cool to room temperature.

Place mixed greens in a large bowl and toss with Linn's Sun-Dried Tomato Vinaigrette Dressing and Marinade. Top with roasted tomatoes, sautéed onions, and Feta cheese to taste and serve. Makes 6-8 servings.

**Notes:**



*Oh, that's real good  
... it's Linn's!*