

**USE
IT UP™**



**STONE FRUIT &
TOMATO SALAD**

YOURSELF



STONE FRUIT & TOMATO SALAD



Prep time



Cook time



Serves

A Recipe by OzHarvest

NEED

6 ripe stone fruits
(we've used plums)

1 punnet of
cherry tomatoes

2 bunches of soft
herbs (we've used
coriander and Thai
basil)

1 tbsp sesame oil

2 tbsp fish sauce

2 tbsp finely
diced ginger

6 spring onions

1 red chilli

If you have an abundance of stone fruit to use up, make this vibrant Asian style salad that is full of flavour and colour!

HOW

1. Cut plums in half and quarter. Cut tomatoes in half and finely slice spring onions. De-seed chilli and finely slice. Place all these ingredients into a large bowl.
2. Mix together sesame oil, fish sauce and ginger then add to bowl.
3. Remove leaves from coriander and Thai basil and add to bowl.
4. Gently mix all ingredients in the bowl together and serve.



**SAVE FOOD.
SAVE MONEY.
SAVE THE PLANET.**