

## Spanish Style Tapas Salad



### **Ingredients:**

- 4 tbsp Spanish sherry (or substitute red wine vinegar)
- 10 tbsp EVO oil
- 2 tbsp Capers
- 2 cloves Garlic, finely chopped
- 2 tsp Spanish smoked Paprika
- 8 ripe Roma Tomatoes, seeded and diced
- 24 whole Spanish Olives (stuffed with pimento, anchovy or garlic)
- 1 hothouse Cucumber, diced
- 4 Shallots, finely chopped
- Mixed Lettuce (spring mix and arugula or chicory)

### **Method:**

- Whisk together the sherry, olive oil, garlic and paprika in a small bowl.
- Season with a little salt and pepper and set aside.
- In a large bowl, place the tomatoes, cucumber, shallots and capers.
- Pour the dressing over and toss lightly.
- Line individual bowls with lettuce leaves.
- Spoon a serving size into the center of each bowl and serve.

(Makes 10 Tapas-size servings)