



Log In

Subscribe

What to Cook

Recipes

Ingredients

Occasions

About

Tomatoes Vinaigrette

By [Cybelle Tondur](#)

Updated July 4, 2024

Total Time10 minutes

Prep Time5 minutes

Cook Time5 minutes

Rating5 ★★★★★ (16)

Notes[Read 9 community notes](#) ↓

Save

Give



Armando Rafael for The New York Times. Food Stylist: Cyd Raftus McDowell.

Possibly too easy to even be called a salad, this satisfying summer side dresses thin slices of tomatoes with a vinaigrette of wine vinegar, olive oil, garlic and dried oregano. Salting the tomatoes brings out the best of both peak season and cold weather fruit, encouraging their sweet juices to leak onto the plate and mix with the dressing. Serve with grilled bread to sop up what's left behind. This dish is greater than the sum of its parts.

INGREDIENTS

Yield: 4 servings

1 garlic clove

¼ teaspoon dried oregano (or dill or thyme)

PREPARATION

Step 1

Using the flat side of your knife, smash the garlic and add to a small bowl or cup with the oregano and vinegar. Whisk briefly to combine.

Step 2

https://archive.ph/O7YOx

7/6/26, 3:57 PM

Page 1 of 6

2 tablespoons red or white wine vinegar

Salt and freshly ground black pepper

1 pound beefsteak or heirloom tomatoes
(about 4 medium)

3 tablespoons extra-virgin olive oil

Flaky salt, for sprinkling (optional)

[Add to Your Grocery List](#)

[Ingredient Substitution Guide](#)

[Nutritional Information](#)

Lightly sprinkle salt (about ¼ teaspoon) evenly over a serving plate. Slice tomatoes ¼-inch thick and arrange on the plate in a single layer on top of the salt. Scrape any tomato juice left on the cutting board over the tomato slices, then sprinkle more salt (about ¼ teaspoon) evenly over the sliced tomatoes.

Step 3

Pluck the garlic pieces out of the vinegar mixture and discard. Quickly whisk the oil into the vinegar and immediately pour over the tomato slices. Sprinkle with flaky salt, if using, and a few grinds of black pepper.



You have limited access to
New York Times Cooking.

Subscribe to return to this recipe, plus over
20,000 more for every interest and skill level.

[See subscription options](#)

Similar Recipes



Tomato Salad

Ali Slagle



Blistered Tomato...

Yewande Komolafe



Pasta Salad

Melissa Clark



RATINGS



5 out of 5

16 user ratings

Your rating



Have you cooked this?



Mark as Cooked

COOKING NOTES

[All Notes](#) (9)

[Most Helpful](#) (3)

[Private](#)

Elizabeth 3 days ago

Lightly salting the serving plate is genius!

[Is this helpful?](#) 8

Christa 7 hours ago

Sam Sifton suggests adding some sliced mozzarella and torn basil and