

Tomato and Watermelon Salad

Servings : 4

Amount	Measure	Ingredient - Preparation Method
4		small to medium heirloom tomatoes in assorted colors - cored and cut into 3/4"
1	small	cucumber - peeled, seeded and cut into 3/4" chunks
1	cup	watermelon - 3/4" cubed
1		hass avocado - halved, pitted, peeled and cut into 3/4" chunks
1	tablespoon	mixed fresh herbs - basil, tarragon, chives and cilantro - chopped
1/4	teaspoon	coriander seed
3	tablespoons	extra virgin olive oil
3	tablespoons	aged balsamic vinegar
		kosher salt and freshly ground black pepper

In a bowl, combine the tomatoes, cucumber, watermelon, avocado and herbs. In a spice grinder, grind the coriander seeds to a fine powder. Add the ground coriander to the bowl and toss gently.

In a small bowl, whisk together the olive oil, vinegar and salt and pepper to taste. Pour over the tomato mixture and toss to coat evenly. Taste and adjust seasoning.