

# Killer Marinated Tomatoes

[always use organic ingredients when available.]

3 Tablespoons Fresh Parsley, Chopped

2 Tablespoons Fresh Basil, Chopped

1 Tablespoon Granulated Sugar [raw honey]

1- $\frac{1}{2}$  teaspoon Garlic Salt

1- $\frac{1}{2}$  teaspoon Seasoned Salt

$\frac{3}{4}$  teaspoons Dried Thyme

$\frac{1}{2}$  teaspoons Ground Black Pepper

$\frac{3}{4}$  cups Canola Oil [use healthier oil such as extra virgin olive oil, avocado oil, Macadamia nut oil, etc.]

$\frac{1}{2}$  cups Red Wine Vinegar

3 whole Scallions, Sliced

6 whole Tomatoes, Cut Into Wedges

## Instructions:

Whisk together all the ingredients except the tomato wedges. Add the tomatoes and toss to coat. Allow to marinate at room temperature for a couple of hours, stirring every now and then. Enjoy!

Source : Allrecipes