

Peach-Tomato Salsa

Prep Time: 12 m | Total Time: 12 m

INGREDIENTS

- 1 ripe peach, peeled, pitted, diced
- 1 medium yellow or orange tomato, cored, cut into 1/2-inch pieces
- 1 tablespoon chopped fresh mint leaves
- 1 tablespoon chopped fresh cilantro
- 1/4 cup chopped sweet onion such as Vidalia
- 1 tablespoon lime juice, plus more to taste
- 1 teaspoon minced, seeded jalapeño, plus more to taste
- 1/4 teaspoon kosher salt, plus more to taste

DIRECTIONS

1. Toss all ingredients in a bowl.
2. Season to taste with additional lime juice, jalapeño or salt, if desired.
3. Serve salsa with tortilla chips, or spoon onto grilled chicken or fish.

[via [Health](#)]



Roma Tomato Salad with Feta & Garlic

Prep Time: 5 m | Total Time: 15 m

INGREDIENTS

- 6 roma (plum) tomatoes, quartered lengthwise
- 1 to 3 garlic cloves, peeled and minced (or sliced)
- 1/4 cup fresh basil leaves, cut into thin strips
- 2 tablespoons olive oil
- 1 1/2 tablespoons balsamic vinegar
- 2 ounces tomato-basil feta cheese, crumbled

DIRECTIONS

1. In a large bowl, toss together tomatoes, garlic, basil, olive oil, balsamic vinegar, and feta cheese.
2. Chill in the refrigerator for 10 minutes before serving.

[via [Martha Stewart](#)]



Tomato Soup Cupcakes (with Mocha Buttercream)

Prep Time: 15 m | Total Time: 40 m

INGREDIENTS

- 1 large Egg
- 1 tablespoon Vegetable or Canola Oil
- 1 cup Sugar
- 1 can (10 1/2 oz) Tomato Soup
- 1 1/2 cups Flour
- 1 tsp Baking Soda
- 1/2 tsp Salt
- 1 Tbsp Cinnamon
- 1 tsp Ground Cloves
- 1/4 tsp Nutmeg

Mocha Buttercream Frosting

- 1 cup Butter, softened
- 1 tsp Vanilla
- 6-8 tsp Milk
- 4 cups Powdered Sugar
- 3/4 cup Hershey's Cocoa Powder
- 1/2 tsp Espresso Powder

DIRECTIONS

For the cake

1. Preheat oven to 350.
2. In large mixing bowl, whisk together egg, oil and sugar until smooth.
3. Stir in tomato soup, followed by flour, baking soda, salt and cinnamon and cloves and ground nutmeg.
4. Beat until smooth.
5. Fill cupcake liners in cupcake tin with 4 level Tablespoons of batter.
6. Bake for 20-25 minutes, or until a toothpick inserted into the cupcake comes out clean.

For Frosting

1. In stand mixer, beat butter until smooth.
2. Add in vanilla, milk.
3. Slowly power in powdered sugar, cocoa powder and espresso powder.
4. If consistency is too thick to pipe or spread over cupcakes, add additional milk.
5. Frost cupcakes and devour.

Because of milk, be sure to refrigerate excess frosting

[via [Country Cleaver](#)]

