

# Tomato Salad with Anchovies and Onion

Serves 2–4

2 pounds tomatoes, thinly sliced or cut into bite-sized pieces/wedges  
½ small onion, thinly sliced (white, yellow or red)  
2 tablespoons red or white wine vinegar  
Flaky salt, freshly ground black pepper  
2–3 tablespoons capers (salt packed and rinsed or brined), coarsely chopped  
6–8 anchovies, torn into smaller pieces  
Crushed red pepper flakes, aleppo-style pepper or gochugaru, optional  
Parsley or basil, optional  
Olive oil

1. Scatter the tomatoes and onions onto a large plate or shallow bowl. Drizzle with vinegar, season with flaky salt and pepper and let sit a few minutes. Give them a toss (you should see lots of juices accumulate).

2. Top with anchovies and capers, crushed red pepper flakes of your choosing, and herbs if you're using. Drizzle with a very good amount of olive oil, letting it pool into the accumulated juices to give you a bit of a broken vinaigrette vibe.

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