

Zesty Marinated Tomatoes - A Fresh and Flavorful Summer Side

Zesty Marinated Tomatoes: The Ultimate Summer Side Dish



PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

BINDER
Ready

INGREDIENTS

- 4 Large Ripe Tomatoes, firm to the touch
- 2 Garlic Cloves, pressed
- 1/4 Small White Onion, finely diced (or red/yellow for variation)
- 1/2 Small Bunch of Fresh Herbs (dill, basil, parsley, or cilantro)
- 1/4 Cup Extra-Virgin Olive Oil
- 2 Tbsp Balsamic Vinegar
- 1 Tbsp Honey
- Kosher Salt and Ground Black Pepper, to taste

Notes & Ingredient Swaps:

Tomatoes: Go for heirlooms or beefsteaks if you can. Cherry tomatoes halved also work great for a party-style version.

Herbs: Fresh dill adds brightness, but basil brings sweetness and parsley adds earthiness. Choose your favorite!

Honey: Balances the vinegar. You can sub with maple syrup or skip for a more tangy profile.

How to Make Zesty Marinated Tomatoes:

1. Slice the Tomatoes:
2. Make the Marinade:
3. Season the Tomatoes:
4. Marinate:
5. Chill & Serve:

Tips for Success:

Don't over-marinate: 1-4 hours is ideal; longer and the tomatoes may get too soft.

Use fresh herbs: Dried herbs don't deliver the same punch in raw applications.

Serve with bread: A chunk of baguette to soak up the juices is never a bad idea.

Serving Suggestions:

On crostini with soft cheese

Beside grilled chicken, fish, or steak

Tossed with mozzarella for a quick Caprese remix

As a topping for burgers or sandwiches

Alongside no-bake Oreo cream pie for a balanced meal of savory and sweet

More Recipes You'll Love:

[This Edible Cookie Dough Is My Favorite No-Bake Treat for Late Night Cravings](#)

[This No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack](#)

[These Caramel Apple Nachos Are My Favorite Quick Fall Dessert Trick](#)

[These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#)

[These Easy Pumpkin Spice Muffins Are My Favorite Fall Treat to Bake on Repeat](#)

Final Thoughts:

DIRECTIONS

1. **Slice the Tomatoes:** Cut tomatoes into 1/3-inch thick rounds. Lay them out in a single layer on a shallow dish or platter.
2. **Make the Marinade:** In a small bowl, mix together the chopped garlic, diced onion, fresh herbs, olive oil, balsamic vinegar, and honey. Stir until well combined.
3. **Season the Tomatoes:** Sprinkle tomatoes generously with kosher salt and black pepper.
4. **Marinate:** Spoon the marinade over the tomatoes evenly, making sure every slice gets coated.
5. **Chill & Serve:** Cover with plastic wrap and refrigerate for at least 1 hour. This lets the tomatoes soak up all the flavor.
6. **Serve cold or at room temperature** for the best flavor and texture.
7. **Tips for Success:** Don't over-marinate: 1-4 hours is ideal; longer and the tomatoes may get too soft.
8. **Use fresh herbs:** Dried herbs don't deliver the same punch in raw applications.
9. **Serve with bread:** A chunk of baguette to soak up the juices is never a bad idea.
10. **Serving Suggestions:** On crostini with soft cheese
11. **Beside grilled chicken, fish, or steak**
12. **Tossed with mozzarella for a quick : Caprese remix**
13. **As a topping for burgers or sandwiches**
14. **Alongside no-bake : Oreo cream pie for a balanced meal of savory and sweet**
15. **More Recipes You'll Love:** [This Edible Cookie Dough Is My Favorite No-Bake Treat for Late Night Cravings](#)

16. This : No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack
17. These : Caramel Apple Nachos Are My Favorite Quick Fall Dessert Trick
18. These : Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession
19. These : Easy Pumpkin Spice Muffins Are My Favorite Fall Treat to Bake on Repeat
20. Final Thoughts: These zesty marinated tomatoes are a must-make summer staple. Fresh, flavorful, and ridiculously easy to prepare, they prove that simple ingredients-when treated right-can shine. Perfect as a side or a light lunch, you'll want to keep this one in your seasonal rotation.
21. If you try this recipe, tag @chefmaniac and show off your juicy creations! And don't forget to subscribe for more sunshine-filled recipes and kitchen inspiration. ??

SWAPS & NOTES

& Ingredient Swaps Tomatoes: Go for heirlooms or beefsteaks if you can.

Cherry tomatoes halved also work great for a party-style version.

Herbs: Fresh dill adds brightness, but basil brings sweetness and parsley adds earthiness.

You can sub with maple syrup or skip for a more tangy profile.

TIPS FOR SUCCESS

Don't over-marinate : 1-4 hours is ideal; longer and the tomatoes may get too soft.

Use fresh herbs : Dried herbs don't deliver the same punch in raw applications.

Serve with bread : A chunk of baguette to soak up the juices is never a bad idea.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/zesty-marinated-tomatoes-a-fresh-and-flavorful-summer-side/>