

Tomato Garlic Salad Recipe: Creamy, Fresh, and Full of Flavor

2 tablespoons fresh dill, chopped



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INGREDIENTS

- 5 to 6 beefsteak tomatoes
- 2 garlic cloves, grated
- 1/3 cup sour cream
- 1/4 cup mayonnaise
- 2 tablespoons fresh dill, chopped
- Salt and pepper, to taste

DIRECTIONS

1. In a small bowl, stir together the sour cream, mayonnaise, and grated garlic until smooth.
2. Chop the beefsteak tomatoes into large, bite-sized chunks.
3. Place the tomatoes in a large mixing bowl.
4. Add the creamy garlic dressing and chopped fresh dill.
5. Season with salt and pepper to taste.
6. Gently mix until the tomatoes are evenly coated.
7. Chill before serving for the best flavor and texture.

SWAPS & NOTES

Beefsteak tomatoes are ideal because they are meaty, juicy, and hold up well in large chunks.

If needed, you can also use garden tomatoes or even Roma tomatoes, though the final texture may be a little different.

Fresh dill really gives this salad its signature flavor.

Dried dill can work in a pinch, but fresh is much brighter and more flavorful here.

TIPS FOR SUCCESS

Overripe tomatoes can become too soft once mixed with the dressing.

Mix the salad gently so the tomato chunks keep their shape and do not break down too much.

For the best flavor, let the salad chill for a bit before serving.

This gives the garlic and dill time to blend into the dressing.

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