

- SKS -

Tomato-Peach Salad With Tofu Cream

Source: Bon Appétit, serves 8

8 ounces silken tofu
4 tablespoons Sherry vinegar, divided
4 tablespoons olive oil, divided
2 tablespoons soy sauce, divided
Kosher salt and freshly ground black pepper
3 medium heirloom tomatoes, cut into 1-inch wedges
1 pint cherry tomatoes, halved
2 medium peaches, cut into ½-inch wedges
½ small red onion, thinly sliced
½ cup fresh corn kernels (from 1 medium ear)
2 tablespoons chopped fresh tarragon
2 tablespoons chopped fresh chervil, plus sprigs for serving
3 slices thick grilled or toasted country-style bread,
cut lengthwise into wide strips

¹ Blend tofu, 2 Tbsp. vinegar, 1 Tbsp. oil, and 1 Tbsp. soy sauce in a blender until light and smooth; season tofu cream with salt.

² Whisk remaining 3 Tbsp. oil, 2 Tbsp. vinegar, and 1 Tbsp. soy sauce in a large bowl; season with salt and pepper. Add tomatoes, peaches, onion, corn, tarragon, and chopped chervil and toss to combine. Adjust seasoning if needed.

³ Swipe tofu cream on a platter and arrange tomato salad over; top with chervil sprigs. Serve with bread.

Do Ahead: Tofu cream can be made 1 day ahead. Cover and chill.