

## Warm tomato salad

Poke a hole or two in each tom with a fork or toothpick, peel a red onion and cut into big chunks - eighths or so. Place in an oven proof dish and drizzle with olive oils and a touch of balsamic vinegar. Allow to slow roast until the onions caramelize and the tomatoes split their skins. Remove from the oven and immediately scatter with fresh washed rocket leaves, allowing them to wilt with the heat. In a dry frying pan place a handful of chopped walnuts and pecans. Toast over a high heat in the dry skillet for about 5 mins or until they just begin to brown. Careful, they burn very easily. Scatter over the salad, add cubes of goats cheese to the dish while still hot. Toss and serve. Yummy!