Green Tomato Salad

INGREDIENTS

* + 2 1/2 tbsp ground cumin
	+ 1 cup raw green (hulled) pumpkin seeds
	+ 1 cup olive oil
	+ 1 ½ cup vinegar
	+ 1/2 cup green salsa
	+ 12 pounds mixed green tomatoes (not unripe), cut into 3/4-inch wedges
	+ 4 honeydew melon, cut into 3/4-inch pieces
	+ 2 cups packed cilantro leaves

PREPARATION

* 1. Toast cumin in electric fry pan over medium heat, stirring constantly, until fragrant and a shade darker, about 1 minute. Transfer to a large bowl.
	2. Add pumpkin seeds to skillet and heat, stirring constantly, until slightly puffed (be careful not to brown them), 2 to 3 minutes. Transfer seeds to a medium bowl and stir in 2 teaspoon oil and salt to taste.
	3. Whisk together cumin, vinegar, salsa, 2 teaspoon salt, 1 teaspoon pepper, and remaining olive oil in large bowl, then gently toss with tomatoes, melon. Store in sealed container in fridge. Add cilantro on Salad bar day and serve with pumpkin seeds on the side.