Burrata Tomato Salad

What You'll Need

- 2 Red Sun Farms tomatoes
- 4 Burrata Cheese, left whole
- 2 Avocado
- 8 bacon strips, small diced
- 1/8 c Basil
- Olive oil, to taste
- Kosher salt and black pepper, to taste

Directions

1. Slice tomato to desired thickness.
2. Cut avocado into wedges.
3. Render the bacon over medium high heat until crisp and reserve.
4. Cut basil into fine ribbons (Chiffonade).

Presentation

1. Lay tomatoes on bottom of plate.
2. Place Burrata cheese in center.
3. Place avocado around cheese.
4. Top with warm bacon, basil, and olive oil.