



Heirloom Tomato and Burrata Salad

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This elegant salad combines the vibrant flavors of heirloom tomatoes and creamy burrata cheese, topped with pistachios and basil, creating a delightful burst of freshness and richness in every bite.

Timing

Prep time	Total time 10	Skill level Medium
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What You'll Need

- > 2 Heirloom tomatoes, sliced ¼ inch thick
- > Handful of arugula
- > 1 Ball of burrata cheese
- > 2 tbsp Chopped pistachios
- > 2 tbsp Chopped basil
- > 2 tbsp Olive oil
- > Cracked black pepper and salt (to taste)

Directions

- Prepare Tomatoes: Slice the heirloom tomatoes to ¼ inch thickness and season them with a sprinkle of salt and pepper.
- Toss Arugula: Toss the arugula in your favorite vinaigrette and create a bed of it in the center of the serving plate, making a nest to place the burrata on.
- Arrange Salad: Fan out the seasoned tomatoes around the burrata on the bed of arugula, alternating different colored tomato slices if available.
- Drizzle and Garnish: Drizzle the olive oil over the tomatoes and burrata. Sprinkle the crushed pistachios and chopped basil over the salad as a flavorful garnish.