Image not found or type unknown

Heirloom Tomato and Burrata Salad

Heirloom Tomato and Burrata Salad
Image not found or type unknown

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	Skill level
	10	**Medium**

What You'll Need

Image not found or type unknown
- 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.