



Tomato and Summer Fruit Salad

Makes: 6 servings

Prep Time: 20 minutes Cook Time: 5 minutes

Total Time: 25 minutes

Ingredients

Vinaigrette:

- 1/2 cup extra virgin olive oil
- 1/4 cup champagne or balsamic vinegar
- 1 tbsp honey
- 1/2 shallot, finely chopped
- 1 clove garlic, grated
- 1 tsp lemon zest
- 1/4 cup chopped fresh basil
- 2 tbsp chopped fresh oregano
- 1 tbsp chopped fresh dill
- 1 tbsp chopped fresh thyme
- red pepper flakes
- kosher salt and black pepper

Salad:

- 1 & 1/2 -2 cups cherry tomatoes, halved if large
- 2-3 peaches, sliced into wedges (nectarines or plums work beautifully, too)
- 1 cup pitted fresh cherries
- 8 ounces mozzarella or burrata cheese, at room temperature
- 1/4 cup toasted pumpkin/pepita seeds (or other nut/seed)
- grilled or toasted bread

Instructions

To make the vinaigrette, combine all ingredients in a glass jar and whisk until smooth. Taste and adjust the chili flakes, salt, and pepper.

In a large bowl toss the tomatoes, peaches, and cherries with $\frac{1}{3}$ of the dressing. Let sit 15 minutes at room temperature or up to 4 hours in the fridge.

Spread the peach/tomato mixture on a serving platter. Break the balls of burrata around the salad. Drizzle with the remaining vinaigrette and top with pumpkin seeds and additional fresh herbs. Serve with grilled or toasted bread.