



Arugula, Tomatoes & Burrata Salad

Makes: 4 servings

Prep Time: 10 minutes Cook Time: 40 minutes

Total Time: 50 minutes

- 1 pound small tomatoes, on vine (such as Campari)
- 4 tbsp extra-virgin olive oil, divided
- 8 cups arugula
- 2 tsp Kosher salt, divided
- 1 tbsp lemon juice
- Freshly ground pepper, to taste
- 8 ounces burrata cheese

Preheat oven to 400°F. Place tomatoes, still on the vine, on a baking sheet. Drizzle with 2 tablespoons olive oil and sprinkle with about 1 teaspoon Kosher salt. Roast tomatoes until they split and start to caramelize, approximately 30-40 minutes. Remove from the oven and let cool.

While tomatoes are cooling, place arugula in serving bowl and sprinkle with 1 teaspoon Kosher salt. Toss to distribute salt throughout arugula. Let the salted arugula sit for 15 minutes.

Drizzle the remaining two tablespoons of olive oil and lemon juice over the arugula and sprinkle with freshly ground pepper to taste; toss salad greens. Lay the tomatoes and burrata over the arugula. With a knife, cut an x in the top of the burrata and spread it open. Drizzle olive oil on the burrata and sprinkle with Kosher salt & pepper.

Enjoy!