



Grilled Watermelon Salad with Balsamic Pearls

Makes: 4 servings

Prep Time: 10 minutes Cook Time: 5 minutes

Total Time: 20 minutes

Ingredients

- 1/2 (5-pound) seedless watermelon
- Extra-virgin olive oil
- Kosher salt (specialty salt is great here, if on hand)
- 2 cups fresh baby arugula, washed and dried
- 2 large heirloom tomatoes, cut into 4 slices each (assorted colors looks pretty on the plate)
- 8 ounces burrata cheese, divided
- 1/4 cup balsamic glaze (see Chef's Note)
- 4 tbsp Balsamic Pearls
- Fresh finely cracked black pepper

Instructions

Stand the watermelon half cut side down on a cutting board and slice away the rind, leaving a solid block of melon. Turn the block on its side and cut it into 8 squares, roughly 3 by 3 inches and 1-inch thick.

Heat a nonstick grill pan or preheat a gas grill to medium-high heat. Drizzle just enough olive oil over watermelon slices to thinly coat and place on hot grill pan. Grill each side about 2 minutes until grill marks appear; transfer to a plate and season with salt.

To assemble the salads, put about 1/4 cup of baby arugula on a serving plate, followed by 2 grilled slices of watermelon layered with two slices of heirloom tomatoes in the center. Place a couple of chunks of burrata on the plate. Finish each salad with a very light drizzle of olive oil and balsamic syrup. Dust with black pepper, sprinkle with 1 tablespoon of balsamic pearls and serve immediately.

Chef's Note: If you can't find balsamic glaze, pour the vinegar into a small saucepan and bring to a simmer over medium-high heat. Cook until reduced to a thick syrup consistency. Set aside.