

Tomato, peach and burrata salad

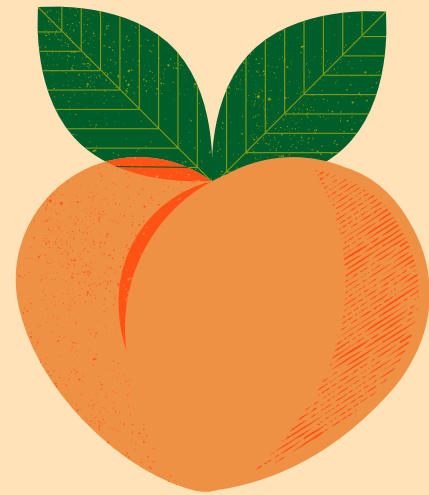
Ingredients

Salad

- 1 1/2 -2 cups cherry tomatoes, halved if large
- 2-3 peaches, sliced into wedges
- 1 cup pitted fresh cherries
- 8 ounces burrata cheese, at room temperature
- 1/4 cup toasted pumpkin seeds (or other nut/seed)
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Vinaigrette

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



Instructions

1. Make the dressing
2. Toss tomatoes, peaches, cherries with 1/3 of dressing
3. Break the balls of burrata around the salad. Drizzle with remaining dressing, top with pumpkin seeds and herbs of choice

