TOMATOES AND BURRATA WITH SALSA VERDE

SERVES 4

Divide mixed lettuces on salad plates.

Top with sliced tomatoes and sliced Burrata.

Drizzle with Salsa Verde.

DEEDEE'S NOTES:

- Salsa Verde may be prepared several days in advance. Place in air-tight container and refrigerate. Bring approx ½ cup to room temperature or warm for a few seconds in the microwave.
- Salsa Verde recipe will make more than you need for four people and can be kept refrigerated.
- You may also plate on a platter as your salad for a dinner buffet.



INGREDIENTS

SALAD

2 – 3 med tomatoes, sliced1 8 oz container Burrata, sliced1 bag Mixed Lettuces

SALSA VERDE

1 lg bunch Italian parsley
1 lg bunch basil leaves
10–15 mint leaves
2 garlic cloves, peeled
2 anchovies or
2 tsp anchovy paste
2 tbsp capers, rinsed
3 tbsp red wine vinegar
1 tsp Dijon mustard
Salt and pepper
34 cup olive oil
1 sm red onion, finely diced