



## Fruits of Summer

A BEAUTIFUL CENTERPIECE THAT  
DELIGHTS AS SALAD OR A MEAL

WHEN THE DAYS ARE HOTTEST, summer fruits are at their sweetest. This vibrant, colorful salad celebrates the flavors of the season, combining juicy tomatoes with sweet peaches and tangy red cherries and apricots, all complemented by the cool creaminess of fresh burrata and a bright herb vinaigrette. Best of all, there's no cooking involved. Ready in minutes, it's perfect as a meal or a side dish for barbecues, entertaining, or weekday dinners.

As with most of my recipes, this one is completely adaptable. Adjust the herbs in the vinaigrette to your liking by substituting or adding your favorite herbs. Try adding mint, parsley, or chives.

To turn this rustic salad into a complete meal, serve it with grilled shrimp or chicken. Don't want to cook? Try adding finely sliced prosciutto as protein and/or avocado for a creamy texture and healthy fats. Happy Summer! U





## Tomato and Peach Summer Salad with Burrata



### INGREDIENTS:

#### Herb Vinaigrette:

- ½ cup extra virgin olive oil
- ¼ cup balsamic or champagne vinegar
- 1 Tbs honey
- ½ shallot, finely chopped
- 1 clove garlic, grated
- 1 tsp lemon zest
- ¼ cup chopped fresh basil
- 2 Tbs chopped fresh oregano
- 1 Tbs chopped fresh dill
- 1 Tbs chopped fresh thyme
- ½ tsp red pepper flakes
- Kosher salt and black pepper to taste

#### Fruit Salad:

- 1 ¾ cups cherry tomatoes, halved if large
- 2 heirloom tomatoes, cut into wedges
- 2 ½ peaches, sliced into wedges
- 1 cup pitted fresh cherries
- 2 fresh apricots pitted and sliced
- 8 ounces burrata cheese, at room temperature
- ¼ cup toasted pumpkin seeds
- Bread for serving

### INSTRUCTIONS:

1. To make the vinaigrette: combine all ingredients in a glass jar and whisk until smooth. Taste and adjust the chili flakes, salt, and pepper.
2. In a large bowl toss the tomatoes, peaches, apricots and cherries with 1/3 of the dressing. Let sit for 15 minutes at room temperature or up to 4 hours in the fridge.
3. 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.

## Cooking Facts and Ingredient Tips

**Tomatoes:** Choose vine-ripened tomatoes for the best flavor. Heirloom varieties add a unique taste and interesting colors to your salad.

**Peaches:** Look for peaches that are firm, but yield slightly, to gentle pressure. Avoid those with bruises or overly soft spots.

**Cherries:** Opt for Bing or Rainier cherries, which are typically the sweetest and juiciest. Make sure to pit them before adding to the salad.

**Burrata:** This cheese is made from mozzarella and cream, providing a rich, buttery flavor. Serve it at room temperature for the best texture.



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