Peach and Tomato Burrata Salad

Ingredients

3 large heirloom tomatoes, cut into chunks
2-3 ripe peaches, cut into chunks
8 ounces burrata cheese, drained and patted dry
3 tablespoons extra virgin olive oil
1 tablespoon white balsamic vinegar
½ teaspoon flakey sea salt
Freshly ground black pepper, to taste
10 large leave of fresh basil, chiffonade cut

Method

Combine the chopped tomatoes and peaches in a bowl. Drizzle mixture with extra virgin olive and white balsamic vinegar. Season with flakey sea salt and black pepper. Add the fresh cut basil. Gently mix. Break apart the balls of burrata cheese and arrange on top of the salad to serve.

To serve: Drizzle a dash of olive oil on burrata and finish with a dash of sea salt and a garnish of basil.

Recipe by Edible Garden Chef Megan McCarthy