

Heirloom Tomato Salad with Kale, Basil, and Burrata

Servings: 4 small salads

Ingredients for Salad:

- 🍴 8 oz baby kale or available greens
- 🍴 1 bunch torn basil
- 🍴 4 heirloom tomatoes sliced 1/4 inch thick
- 🍴 2 Burrata balls torn
- 🍴 1 Avocado diced
- 🍴 1/2 cup nicoise olives or any olive
- 🍴 Alessi balsamic glaze
- 🍴 olive oil
- 🍴 salt and pepper

Directions:

To assemble salad, arrange clean Kale in a platter. Arrange tomato slices alternating color in concentric circles. Tear Burrata pieces on salad along with avocado, olives and basil. Season generously with salt and pepper and drizzle some balsamic vinegar (a couple of tablespoons) and olive oil (4 tablespoons) on top and serve immediately.

