

Heirloom Tomato Roasted Caprese Salad

Ingredients to serve 4:

- 6-8 cups tomatoes, preferred variety
- 5 fresh garlic cloves
- 1 bunch basil, roughly torn
- 8 oz. fresh bocconcini, mozzarella balls
- ½ cup Kalamata olives
- Kosher salt and pepper to taste
- 3 teaspoons dried oregano
- 1 teaspoon crushed red pepper, more or less to taste
- 3-4 tablespoons olive oil
- Drizzle of balsamic vinegar, optional
- Fresh bread for serving

Directions:

Preheat oven to 400.

Toss tomatoes and garlic with olive oil, salt pepper and oregano. If some tomatoes are much larger, cut in half so tomatoes roast more evenly.

Spread tomatoes on a large baking sheet and roast for about 20 minutes until tomatoes begin to blister and burst.

While still warm, transfer tomato mixture to a large serving platter and place mozzarella on top allowing it to warm and begin to melt.

Add olives and torn basil and season with crushed red pepper and additional salt and pepper if desired.

Drizzle a bit of balsamic glaze and serve with fresh bread. Enjoy!

