



COOKS ON MAIN

for the everyday chef

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Burrata Caprese Salad with Balsamic Vinaigrette

Serves 2

We look for reasons to enjoy burrata cheese. Putting it in an entrée-style Italian “caprese” salad makes us feel a bit better for our indulgence! Burrata is a semi-soft Italian cheese made with mozzarella and cream. The word “burrata” translates to “battered” in Italian, the exterior of the ball of cheese is similar to mozzarella while the interior is filled with cream and stretched curds of fresh cheese. The result is an extremely creamy and delicious experience. *Buon appetito!*

Salad Ingredients:

3 slices of hearty bread, grilled into croutons
1 cup cherry tomatoes, sliced
1 English cucumber, sliced
1 shallot, sliced finely
2 tablespoon basil, chiffonade
5 cups arugula
2 burrata cheese balls

Balsamic Vinaigrette:

Makes about 1/3 cup:

3 tablespoons extra virgin olive oil
1 tablespoon balsamic vinegar
1 tablespoon shallot, finely minced
1 teaspoon Dijon mustard
Kosher salt
Freshly ground black pepper

Directions:

1. Drizzle olive oil on the slices of bread. Heat the grill, and then grill the bread slices until they are toasted on both sides, let the bread cool, then cut into cubes.
2. Prepare the cherry tomatoes, cucumber, shallot and basil.
3. Make the vinaigrette by whisking all ingredients together.
4. Mix the salad together in a large bowl. Add the arugula, tomatoes, cucumber, shallot, and toss together with the vinaigrette. Divide into two bowls and top with the croutons and burrata cheese. Sprinkle the basil over the cheese, a drizzle of olive oil, freshly ground black pepper and a pinch of Kosher salt.