

Burrata Salad Platter



Servings: 6

1. Mix up salad dressing (using white balsamic vinegar if possible) and EVOO in a small jar with a lid.
2. Arrange cheese as the centerpiece on platter. Place rows of tomatoes, beets, avocado, eggs (if using) around the cheese.
3. Shake dressing, then drizzle over the top of the salad; add freshly ground pepper and flake salt on top, then scatter with herbs. Serve immediately.

- 8 ounces burrata cheese
 - 3 roma tomatoes, cored, sliced
 - 3 small beets, cooked, peeled, sliced
 - 1 medium avocado, sliced
 - 2 eggs, hard boiled, quartered (optional)
 - 3 tablespoons fresh basil, sliced
 - 1 tablespoon fresh mint, sliced
- DRESSING:**
- 2 tablespoons lemon white balsamic vinegar
 - 5 tablespoons EVOO
 - Freshly ground black pepper and flake salt

Per Serving (excluding unknown items): 320 Calories; 26g Fat (74.4% calories from fat); 11g Protein; 10g Carbohydrate; 4g Dietary Fiber; 92mg Cholesterol; 302mg Sodium; 5g Total Sugars; trace Vitamin D; 28mg Calcium; 1mg Iron; 405mg Potassium; 76mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com