

INGREDIENTS

5 heirloom tomatoes
5 ripe peaches
1 Burrata cheese ball
1 stick butter (browned)
½ cup pine nuts (toasted)
olive oil
balsamic glaze
1 bunch of clamshell chives
Salt and pepper (to taste)



BURRATA PEACH SALAD

DIRECTIONS:

1. Slice tomatoes and sprinkle slices with salt individually.
2. Slice peaches, then char on grill or griddle.
3. Brown one stick of butter.
4. Onto a plate, tear apart cheese, then arrange peaches and tomatoes.
5. Drip on browned butter, then sprinkle with pine nuts, balsamic glaze, olive oil, salt and pepper, and chives.