

Summer Heirloom Tomato Salad

Yields 2 quarts



Kansas City

INGREDIENTS

- 3 cups Heirloom tomatoes, vine ripened –different colors, cut into medium cubes
- 1 cup Heirloom grape or cherry tomatoes, vine ripened
- 3-5 tbsp fresh basil, finely cut
- 1 cup fresh mozzarella cheese cut into medium cubes
- 1-4 tbsp white vinegar
- 4 tbsp - extra virgin olive oil
- 1-2 whole lemons - squeeze for fresh juice
- Salt – to taste
- Fresh cracked pepper – to taste

GARNISH

- Fresh chopped basil on top - as needed
- Lemon zest - optional
- Extra virgin olive oil, drizzle
- Chili flakes – optional, a couple of pinches

METHOD OF PREPARATION

1. In large mixing bowl, add all ingredients for the salad, except the cheese and gently fold (mix). Do not add garnish yet.
2. Fold in cheese gently.
3. Season to taste.
4. Add garnish (as needed).
5. Serve.

Enjoy!



CHEF NOTES

1. Serve this dish alongside or on top of fresh grilled bread seasoned with olive oil.
2. Adding shaved aged Parmesan cheese and balsamic glaze will give this dish a nice pop.

Bon Appétit!

— Chef Kyle Williams

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