

Eurofresh Tomato and Mozzarella Salad

Written by Arizona Foothills Magazine

Spotlighting Arizona-grown Eurofresh tomatoes (they are cultivated in Willcox and Snowflake), this salad from Kierland Commons's North is summer ready.



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Dressing:

1 C White balsamic vinegar
1/4 C Dijon mustard
1/4 C Honey
3/4 C Extra virgin olive oil
1/4 tsp. Kosher salt
Fresh ground pepper to taste

Salad:

1 Eurofresh tomato, cut into 6 wedges
1 Fresh mozzarella ball, cut into 8 pieces
3 Fresh basil leaves, torn into pieces
6 pieces Red onion, julienned
Celery hearts (inner part of celery and yellow leaves)
1 piece Grilled Italian bread (use extra virgin olive oil on bread before grilling)

Dressing: Place all ingredients into mixing bowl except olive oil. Whisk ingredients until incorporated and slowly start adding olive oil. Once emulsified, taste for seasoning.

Salad: Pull grilled bread apart and place into mixing bowl with other ingredients. Dress with one and a half ounces of balsamic dressing and place onto serving plate or bowl.