

in the kitchen

PITTSBURGH'S HOME FOR KITCHENWARES

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Blistered Cherry Tomato Caprese Salad

Serves 4 - 6

This dish is the perfect way to enjoy smaller varieties such as garden-ripe cherry and grape tomatoes! We're in the midst of those few rare weeks when there are too many tomatoes and bushels of basil are everywhere. This easy Blistered Caprese Salad is the perfect strategy for enjoying these two garden favorites. Simply blister the tomatoes until they begin to burst, then toss with fresh mozzarella and basil. Garnish with a drizzle of your favorite balsamic vinegar.

Ingredients:

1 lb cherry tomatoes
1 tablespoon olive oil
1 tablespoon butter
8 ounces fresh ciliegine or bocconcini mozzarella balls
Basil, chiffonade cut for garnish
Salt and pepper, to taste
Balsamic vinegar

Directions:

1. In a cast iron skillet, heat the olive oil and butter until hot. Add the cherry tomatoes, and sear until the tomato are blistered, and just beginning to crack open.
2. Remove from heat. Toss the blistered tomatoes with the fresh mozzarella balls. Drizzle with balsamic vinegar and garnish with basil, salt and pepper, to taste. Enjoy immediately.