

INGREDIENTS

- Arugula
- Seasonal Vegetables
- Hardboiled eggs
- Seasonal Fruit
- Burrata Cheese
- Salt, pepper, extra virgin olive oil, and balsamic vinegar

INSTRUCTIONS

1. Spread arugula in a circle around each serving plate or bowl
2. Fine-chop vegetables and add them on top of the arugula.
3. Add any fruit, hardboiled eggs, and fresh herbs.
4. Place burrata in the middle.
5. Season with salt and pepper. Drizzle with olive oil and balsamic vinegar.



Summer Salad with Burrata

Use whatever seasonal vegetables and fruits you have on hand for this salad - it's simple, refreshing, and tastes great.

Burrata is a mild, fresh mozzarella cheese that's filled with cream-soaked steacciatella. For optimal taste and texture, take burrata out of the refrigerator at least 30 minutes before serving.

Pictured here: arugula, broccoli, cucumber, yellow peppers, orange peppers, green onions, avocado, basil, hardboiled eggs, strawberries, blueberries, and burrata.