



layered
tomato
Salad

layered
tomato
Salad

Serves 4

Ingredients

16 thin round mozzarella slices
4 large Paysanne vine ripened tomatoes, chilled
20 fresh basil leaves, chopped
½ cup (150 ml) extra virgin olive oil
1 tbsp. (15 ml) balsamic vinegar
3 tbsp. (45 ml) fresh lime juice
Crushed dried chilies
Salt and pepper to taste

Method

1. In a large mixing bowl, combine balsamic vinegar, extra virgin olive oil and lime juice.
2. Add chopped basil leaves. Season to taste with salt, pepper and dried chilies.
3. Mix well and add sliced mozzarella cheese. Spoon the dressing over the slices.
4. Cut the Paysanne tomatoes into ¼" (6 mm) slices, including the tops and bottoms.
5. Reform each tomato, layering the ingredients to create a stack with a tomato cap.
6. Spoon dressing over the stack and garnish with sprigs of basil.

Quick Tip

Paysanne tomatoes are known for their distinctive, leafy green calyx-or crown stem. No other tomatoes have this distinguishing mark.

Nutritional Facts per serving (285 g): Calories 460

Fat 42 g (65 %), Saturated Fat 13 g + Trans Fat 0 g (65 %), Cholesterol 50 mg, Sodium 390 mg (16 %), Carbohydrate 10 g (3 %), Fiber 2 g (8%), Sugars 6 g, Protein 14 g, Vit A (15 %), Vit C (45 %), Calcium (30 %), Iron (6 %).
% = % Daily Value