

## Easy Burrata Salad with Beets, Pine Nuts, and Fresh Basil

When you want a salad that's as stunning on the plate as it is satisfying on the palate, this



**TIME**  
**3 min**

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### INGREDIENTS

- 4 medium beets, cooked and sliced
- 1 burrata cheese ball
- ... cup pine nuts, toasted
- 2 tbsp balsamic vinegar
- 1 tbsp honey
- 3 tbsp extra-virgin olive oil
- Salt and pepper, to taste
- Fresh basil leaves, for garnish

### DIRECTIONS

1. Make the Dressing: In a small bowl, whisk together: 2 tbsp balsamic vinegar
2. 1 tbsp honey
3. 3 tbsp olive oil
4. Salt and pepper, to taste
5. Set aside to let the flavors meld.
6. Assemble the Salad: On a serving platter, arrange sliced cooked beets in a single layer or overlapping pattern.
7. Tear or scoop the burrata over the top of the beets.
8. Drizzle generously with the balsamic honey dressing.
9. Finish and Garnish: Sprinkle with toasted pine nuts for crunch.
10. Add a handful of fresh basil leaves for color and brightness.
11. Optional: a light sprinkle of flaky sea salt just before serving.

### SWAPS & NOTES

**Beets :** Use golden beets for color variety or vacuum-packed pre-cooked beets to save time.

Try fresh mozzarella or whipped ricotta.

**Nut Options :** Walnuts or slivered almonds work if pine nuts aren't available.

**Add Greens :** Arugula or spinach makes this heartier without overpowering the flavors.

### TIPS FOR SUCCESS

Cook beets ahead of time -they're even better cold and slightly marinated.

Toast pine nuts in a dry skillet over medium heat for 2-3 minutes until golden.

Serve immediately to enjoy the contrast between creamy cheese and cool, firm beets.

Plate it like a composed salad for elegance or toss lightly for a rustic vibe.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/easy-burrata-salad-with-beets-pine-nuts-and-fresh-basil/>