

Heirloom Tomato and Mozzarella Salad: Simple, Fresh & Vibrant Summer Dish

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INGREDIENTS

2-3 large heirloom tomatoes (about 1.5 - 2 lbs total), sliced into ...-inch thick rounds
8 oz fresh mozzarella (bocconcini, ciliegine, or a large ball), sliced or torn
... cup fresh basil leaves, torn or thinly sliced (chiffonade)
2 tbsp extra virgin olive oil
1 tbsp balsamic glaze (store-bought or homemade)
Salt and freshly ground black pepper, to taste
Optional: A pinch of red pepper flakes for subtle heat

DIRECTIONS

1. Prepare Tomatoes and Mozzarella: Wash the heirloom tomatoes and slice them into ...-inch thick rounds. If using smaller mozzarella balls (bocconcini/ciliegine), halve or quarter them. If using a large fresh mozzarella ball, slice it into ...-inch thick rounds or tear it into bite-sized pieces.
2. Arrange the Salad: On a large serving platter or individual plates, artfully arrange the sliced heirloom tomatoes and fresh mozzarella, alternating them or layering them in an appealing pattern.
3. Prepare the Dressing: In a small bowl, whisk together the 2 tablespoons extra virgin olive oil, 1 tablespoon balsamic glaze, and a pinch of salt and freshly ground black pepper. If using, add a pinch of red pepper flakes. Whisk until well combined.
4. Drizzle & Garnish: Drizzle the prepared dressing evenly over the arranged tomatoes and mozzarella. Scatter the ... cup fresh basil leaves (torn or thinly sliced) generously over the salad.
5. Serve Immediately: Serve the Heirloom Tomato and Mozzarella Salad immediately to enjoy its peak freshness. Enjoy this vibrant and delicious summer dish!

SWAPS & NOTES

Heirloom Tomatoes: These are highly recommended for their varied colors, unique shapes, and complex, sweet-tart flavors.

If unavailable, use the best quality ripe beefsteak or on-the-vine tomatoes you can find.

The key is ripe, flavorful tomatoes.

Fresh Mozzarella: Fresh mozzarella (packaged in water) is essential for its creamy, soft texture.

TIPS FOR SUCCESS

Ripe, Quality Tomatoes: The flavor of this salad heavily depends on the quality and ripeness of your tomatoes.

Choose fragrant, heavy-for-their-size tomatoes.

Fresh Mozzarella: Insist on fresh mozzarella packed in water for the best creamy texture.

Fresh Basil: Use plenty of fresh basil; its aroma is key.

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