

Heirloom Tomato and Mozzarella Salad: A Simple and Elegant Summer Side

Heirloom Tomato and Mozzarella Salad



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INGREDIENTS

2 lbs assorted heirloom tomatoes, sliced or cut into wedges

1 lb fresh mozzarella (bocconcini or a large ball), torn or sliced

1/4 cup fresh basil leaves, torn or left whole

2 tbsp extra-virgin olive oil

1 tbsp balsamic vinegar (or balsamic glaze)

Salt and freshly ground black pepper, to taste

Optional: Red onion slices, for a little extra bite

Swaps and Notes:

Heirloom Tomatoes: The more variety, the better!

Use different colors, shapes, and sizes for a beautiful presentation and a complex flavor.

Fresh Mozzarella: Fresh mozzarella is a must. Don't substitute with the pre-shredded kind, as it won't have the same creamy, delicate texture. Bocconcini (small mozzarella balls) are a great option for a beautiful look.

Basil: Fresh basil is non-negotiable here. Dried basil simply won't give you the same fragrant, fresh flavor.

Dressing: Use a high-quality extra-virgin olive oil for the best flavor. A drizzle of balsamic glaze instead of vinegar gives a thicker, sweeter finish.

Seasoning: A good flaky sea salt like Maldon is perfect for a finishing touch. Don't be shy with the fresh black pepper!

Directions:

Prepare the Tomatoes and Mozzarella: Slice the heirloom tomatoes into thick rounds or wedges and arrange them on a large platter or serving dish. If you're using a large ball of mozzarella, tear it into rustic pieces and tuck them in between the tomatoes. If you're using bocconcini, simply scatter them over the platter.

Add the Basil: Sprinkle the fresh basil leaves over the tomatoes and mozzarella.

Make the Dressing: In a small bowl, whisk together the extra-virgin olive oil and balsamic vinegar.

Dress and Season: Drizzle the dressing evenly over the salad. Season generously with salt and fresh black pepper.

Serve: Serve the salad immediately to enjoy the ingredients at their peak freshness.

Tips for Success:

Use the Best Ingredients: Because this recipe is so simple, the quality of your ingredients truly matters. Splurge on fresh mozzarella and good heirloom tomatoes from a farmer's market if you can.

Season Last: Add the salt and pepper just before serving. Salt can draw moisture out of the tomatoes, so seasoning too early can make them watery.

Don't Over-Dress: A simple drizzle of olive oil and balsamic vinegar is all you need. You want the tomatoes to be the star, not the dressing.

Mix Up the Presentation: A beautiful presentation makes this salad even better. Arrange the tomatoes and mozzarella in a pleasing pattern on a platter for a show-stopping dish.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: Approximately 300

Protein: 15g

Fat: 25g

Carbohydrates: 5g

Storage and Leftover Tips:

More Recipes You Will Love:

Final Thoughts:

DIRECTIONS

1. **Prepare the : Tomatoes and Mozzarella:** Slice the heirloom tomatoes into thick rounds or wedges and arrange them on a large platter or serving dish. If you're using a large ball of mozzarella, tear it into rustic pieces and tuck them in between the tomatoes. If you're using bocconcini, simply scatter them over the platter.
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10. **Serving Suggestions and Pairings:** This Heirloom Tomato and Mozzarella Salad is a perfect side dish for a variety of meals. It pairs wonderfully with grilled chicken, steak, or fish. It's also a great addition to a spread of appetizers. For another great summer side, you might want to try my recipe for A Light Tangy Chicken Salad I Actually Crave and There's No Mayo in Sight. To complete the meal, a fun and easy drink like my This Blueberry Lemonade is My Favorite Refreshing Drink for Sunny Days would be a perfect match.
11. **Nutritional Information (Per Serving):** Please note: This is an approximation and can vary based on the specific ingredients used.
12. **Calories:** Approximately 300
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16. This salad is a great source of protein and healthy fats, with a good dose of vitamins from the fresh tomatoes.
17. **Storage and Leftover Tips:** This salad is best served fresh. The tomatoes will get watery and the mozzarella can become firm if stored in the refrigerator. If you have leftovers, they can be stored in an airtight container for a day, but I recommend only making as much as you plan to eat.
18. **More Recipes You Will Love:** If you're a fan of simple, delicious meals, you'll love some of my other creations. For a fun, interactive dinner, my This Walking Taco Bar is My Favorite No-Fuss Way to Feed a Crowd is always a huge hit. For a fantastic party appetizer, you can't go wrong with my recipe for Easy Cheesy Chicken Sliders with Marinara Garlic Butter.
19. **Final Thoughts:** This Heirloom Tomato and Mozzarella Salad is a recipe that celebrates the beauty of fresh, simple ingredients. It's a gorgeous, flavorful, and incredibly easy dish that is the perfect way to savor the best of summer.
20. I hope you give this recipe a try and that it brings a little bit of sunshine to your dinner table. What's your favorite kind of summer salad? Let me know in the comments below! And don't forget to follow me for more delicious recipes. Happy cooking!

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