



Tasti – Lee Tomato Salad with Mozzarella, Arugula and Prosciutto

Yield 4 Servings

Ingredients

2 large Tasti – Lee tomatoes
1/4 pound prosciutto ham, sliced thin (the thinner the better)
1/2 pound fresh mozzarella cheese
1/2 pound Florida arugula (or your favorite greens)

Vinaigrette

Ingredients

1/3 cup olive oil
2 tablespoon apple cider vinegar
1 tablespoon Florida honey
2 tablespoon chopped fresh basil
1 clove garlic, minced
Kosher salt and fresh ground pepper to taste

Preparation

For vinaigrette

In a medium sized mixing bowl, whisk together the olive oil, vinegar, honey, basil, and garlic until completely emulsified. Taste and adjust seasoning with kosher salt and fresh ground pepper. Set aside.

For salad

Rinse tomatoes under cold running water and pat dry with clean paper towels. Slice off the top of each tomato with a serrated knife. Cut tomatoes into even wedges and set aside. Slice the fresh mozzarella into a size that will fit under the tomato wedges. Lay a slice of prosciutto down on a clean work surface. Place a slice of mozzarella on top of the prosciutto, and then a tomato wedge on top of that. Roll the prosciutto up around the mozzarella and tomato. Repeat this process until all tomato-mozzarella wedges are rolled up.

In a medium sized mixing bowl, add the arugula and slowly add small amounts of the vinaigrette until the greens are dressed enough for your taste, leaving some vinaigrette for garnish. Plate up the salad by evenly distributing the dressed greens onto each plate. Arrange the rolled tomato wedges in a neat fashion around the greens. Drizzle leftover vinaigrette over each plate for garnish. Serve chilled.