



### Product Spotlight: Burrata

Burrata is a fresh soft cheese filled with stringy curd and fresh cream which oozes when cut. It has a clean flavour with a delicate sweetness.

The burrata from Vannella is handcrafted using 100% Australian grass-fed buffalo milk.



## Tomato Peach & Burrata Salad with Turkish Bread

Beautifully seasonal tomatoes and peaches, tossed in a salad with fresh basil, balsamic dressing, toasted seed mix and topped with unctuous burrata, served with toasted garlic and herb Turkish bread.



30 minutes



4/6 servings



Vegetarian

## Switch it up!

*Add pitted cherries, nectarine, cherry tomatoes, olives and crispy chickpeas to the salad if desired. Switch dressing for a drizzle of balsamic glaze for a sweet and tart dressing.*

Per serve : **PROTEIN** 21g **TOTAL FAT** 29g **CARBOHYDRATES** 49g

## FROM YOUR BOX

	4 PERSON	6 PERSON
TOMATOES	3	4
PEACHES	3	4
GEM LETTUCE	3-pack	2x 3-pack
BASIL	1 packet	2 packets
GARLIC CLOVES	2	3
SUNFLOWER SEED + PEPITA MIX	2 x 40g	3 x 40g
TURKISH BREAD ROLLS	4	6
BURRATA	1 tub	2 tubs

## FROM YOUR PANTRY

olive oil, salt, pepper, dried oregano, balsamic vinegar

## KEY UTENSILS

frypan, oven tray

## NOTES

Substitute olive oil for butter and make herby garlic butter!

Once your seeds are toasted, it is important to remove them from the frypan as the residual heat in the pan can very quickly burn the seeds.

**No gluten option** – Turkish bread rolls are replaced with GF Turkish bread rolls.



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### 1. MAKE THE DRESSING

Set oven to 200°C.

Add **1/4 cup olive oil**, **2 tbsp vinegar**, salt and pepper to a bowl. Whisk to combine.

**6P** – Add **1/3 cup olive oil**, **3 tbsp vinegar**, salt and pepper to a bowl.



### 2. PREPARE THE SALAD

Wedge **tomatoes** and **peaches**. Wash **gem lettuce**. Roughly tear **basil leaves**.



### 3. MAKE THE GARLIC OIL

Crush **garlic**. Add to a bowl with **2 tbsp olive oil** (see notes), **2 tsp oregano**, salt and pepper.

**6P** – Crush **garlic**. Add to a bowl with **3 tbsp olive oil**, **3 tsp oregano**, salt and pepper.



### 4. TOAST THE SEED MIX

Heat a frypan over medium-high heat. Add **seed mix** and toast for 3–5 minutes until golden. Remove to a bowl (see notes).



### 5. TOAST THE TURKISH BREAD

Cut **rolls** in half and drizzle over **garlic oil**. Toast in oven for 3–5 minutes.



### 6. FINISH AND SERVE

Arrange **mesclun leaves**, **tomatoes** and **peaches** on a large platter. Drizzle over **dressing**. Top with **burrata**, **basil leaves** and **toasted seeds**. Serve tableside with Turkish bread rolls.

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