

Tomato & fresh mozzarella salad with basil & garlic crumb

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Preparation 10 mins | Serves 4-6 as a shared entrée or side dish

This salad is delicious served with char-grilled chicken for an easy dinner.

600g mixed ripe tomatoes*

350g tub fresh mozzarella cheese, drained and roughly torn

Extra virgin olive oil, for drizzling

Basil & garlic crumb:

1 tbs olive oil

2 garlic cloves, crushed

1 cup coarse fresh sourdough breadcrumbs

½ tsp dried chilli flakes

2 tsp finely grated lemon rind

⅓ cup small basil leaves

**Use a selection of vine-ripened, heirloom, kumato and cherry tomatoes.*

STEP 1 To make basil & garlic crumb, heat oil in a large frying pan over medium heat. Add garlic, breadcrumbs and chilli and cook, stirring often, until crisp and golden. Transfer to a plate lined with paper towel to cool. Combine cooled crumbs, lemon rind and basil leaves. Gently toss to combine.

STEP 2 Arrange tomatoes and mozzarella on a serving platter. Sprinkle with basil and garlic crumb. Drizzle with extra virgin olive oil, season with salt and pepper and serve.

