

Quick & Easy

THE COSTCO WAY

Roasted Tomato & Avocado Caprese Salad

Makes 4 servings

Dressing Ingredients:

½ cup balsamic vinegar

½ cup olive oil

Instructions:

In a small bowl mix vinegar and oil until combined.

Salad Ingredients:

2 Avocados From Mexico, cut into half-moon slices

2 cups cherry tomatoes in a variety of colors

1 large head of garlic, about 20 garlic cloves

¼ cup olive oil

8 cups arugula

4 oz Burrata cheese balls

20 small ciliegine mozzarella balls

½ cup basil

Ground black pepper, to taste

Instructions:

Preheat oven to 400 F. On a rimmed baking sheet, add avocados, tomatoes and garlic. Drizzle with oil. Roast for 15 minutes. In a large bowl, add arugula. Drizzle with half the dressing. Toss well. Divide arugula evenly onto 4 plates. Place a Burrata cheese ball in the center of each plate. Evenly distribute mozzarella balls around the outer edge of the salad. Place the avocado slices, tomatoes and garlic on top of the salad. Top with basil and black pepper. Drizzle with remaining dressing.

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