



Arugula and Mozzarella Spiked Tasti – Lee Tomatoes with Basil Vinaigrette

Yield 4 Servings

Ingredients

4 medium sized Florida Tasti- Lee tomatoes
1 pound fresh mozzarella cheese
1 bunch fresh Florida arugula (or basil)

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.

For tomato

Rinse tomatoes under cold running water and pat dry with clean paper towels. With a sharp serrated knife, slice off the top part of the tomato that was attached to the vine. With the cut surface down, make five cuts vertically down the tomato being careful not to cut all the way down. Set aside sliced tomatoes. Cut mozzarella into 20 even slices that will fit into the slices made in the tomatoes. Try to fit one piece of mozzarella into a tomato to see what size you will need to cut all of them. Pick out 20 nice leaves of arugula or basil. To assemble, insert arugula and mozzarella evenly into each slice of the tomatoes. To finish, arrange stuffed tomatoes on a plate and garnish with basil vinaigrette. Season tomatoes with kosher salt and fresh ground pepper to taste. Serve room temperature.