

Stacked Tomato Salad

PREP TIME: 30 minutes

TOTAL TIME: 35 minutes

Servings: 2



Ingredients

Salad

- 1 large Black Krim tomato (or any heirloom)
- 1 large Beefsteak tomato (or any large, red variety)
- 2 medium-large Better Boy tomatoes (or any medium, red variety)
- 1/2 cup baby arugula
- 1 Tbsp extra virgin olive oil
- Sprinkle of salt and pepper

Vinaigrette

- 1/2 pint yellow cherry tomatoes (~5 ping-pong sized tomatoes, can be any variety)
- 1/4 cup extra virgin olive oil
- 1.5 tsp raw apple cider vinegar
- 1.5 tsp fresh lemon juice
- 1 tsp stone ground mustard
- 1 Tbsp chopped fresh basil
- salt and pepper to taste

1. Preheat oven to 350 degrees. Slice Better Boy tomatoes into half inch thick slices and place on a parchment lined baking sheet. Drizzle with 1 Tbsp olive oil and sprinkle with salt and pepper. Roast in the oven for ~25 minutes or until candied. Remove tomatoes from the oven and allow to cool.
2. Turn oven to broil and place cherry tomatoes on a baking pan under the broiler for 10-12 minutes or until well charred with a generous amount of blacked skin. Note that while broiling the cherry tomatoes they will begin to pop open - this is expected given the high heat. Removed charred cherry tomatoes from the oven and place tomatoes and their juices in a blender or food processor along with the olive oil, vinegar, lemon juice, mustard, basil, salt, and pepper to make the vinaigrette. Blend ingredients on high until a smooth consistency is formed and set aside.
3. To assemble the salad, slice the Black Krim and Beefsteak tomatoes into 1/2 inch slices. Layer 1 slice of Beefsteak tomato, 2 slices of roasted Better Boy, and 1 slice of Black Krim tomato on top of each other. Place baby arugula in between each tomato layer. Repeat with the remaining tomato slices and arugula. This should make 3-4 stacks about 3-4 layers thick. Sprinkle the top with salt and pepper to taste and drizzle charred tomato vinaigrette over the top of each stack. Serve as is or enjoy with thick sliced bread. We chose a seeded fennel anise bread from our local farmers market. Extra dressing can be stored in an air tight container in the fridge for ~1 week.