



Summer Stone Fruit Caprese Salad

INGREDIENTS

3 nectarines or peaches, sliced

4 plums, sliced

1 container baby tomatoes,
halved

2 large heirloom tomatoes,
chopped

¼ cup torn mint leaves

12 large basil leaves, chopped

3 tablespoons extra virgin olive oil

Juice from 1 orange

Juice from 1 lemon

1 teaspoon sumac

¼ teaspoon salt

a pinch crushed red pepper

2 balls creamy burrata

Stone fruit season is my favorite! (Stone fruits = peaches, plums, nectarines, cherries, apricots, etc...) You can make this salad with *any* stone fruit. Really. But I love a tart plum and a sweet peach because they contrast each other beautifully.

Serves 4

Lightly toss the stone fruit, tomatoes, citrus juice, olive oil, salt, sumac, and pepper together in a large bowl. Add the mint and toss again. Be careful not to bruise the fruit. Top with burrata and a drizzle of olive oil.

Bonus Tip: If you have leftover salad, blend everything --except the cheese-- together for a quick gazpacho!