

RECIPE | TOMATOES

CAESAR SALAD

WITH CHERRY TOMATOES ON-THE-VINE



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INGREDIENTS

For the Toppings

- 12 oz Pure Flavor® RedRoyals™ Cherry Tomatoes on-the-Vine
- 2 cups mixed greens or chopped romaine
- 1 ½ cup crumbled blue cheese
- ½ cup crispy prosciutto
- ¼ tsp fresh cracked black pepper
- 1 tsp Kosher salt
- 3 tbsp extra virgin olive oil

DIRECTIONS

1. Preheat oven to 375 F.
2. Place tomatoes on hot plate and season with salt, pepper, 1 tbsp olive oil, and 1 tbsp glaze, making sure all tomatoes are dressed and coated.
3. Put in oven for 3 minutes or longer as desired.
4. In a small bowl, toss greens with remaining olive oil and balsamic glaze.
5. Transfer salad to serving dish and the blistered cherry vine tomatoes on top.
6. Use the juice from cooked tomatoes to finish the salad.
7. Top with the crispy prosciutto and crumbled blue cheese.



TOTAL TIME

8 minutes

PREP TIME

5 minutes

COOK TIME

3 minutes

SERVES

1

COOKING LEVEL

Easy