burrata caprese sandwich



featured product:
baby arugula

bellissimo! this stunning sandwich brings out a superb balance of creamy cheese, peppery arugula and sweet roasted tomatoes.

the simple ingredients make it an easy dish to make when cravings call, or prep the tomatoes and pesto ahead for an quick-assembly weekday meal.

ingredients

1-2 handfuls **organicgirl baby arugula**
1 piece of burrata
2 tsp balsamic vinegar glaze
1 sourdough sandwich roll

for the roasted tomatoes:
1 cup cherry tomatoes
2 cubes garlic
1 teaspoon italian seasoning
1 ½ tablespoon olive oil

for the pesto:
1 cup fresh basil
¼ cup parmesan cheese
¼ cup pine nuts
2 garlic cloves
½ a lemon (juiced)
3 tablespoons olive oil

directions

1. preheat oven to 400°f (200°c).
2. toss cherry tomatoes with garlic, italian seasoning, and olive oil in a baking dish.
roast for 15-20 minutes, until tomatoes are softened and slightly caramelized. set aside.
3. combine basil, parmesan, pine nuts, garlic, lemon juice, and olive oil in a blender or food processor.
blend until smooth, adding more olive oil if needed for consistency.
4. slice the sourdough roll in half and toast lightly, if desired.
5. spread a generous layer of pesto on each side of the roll.
6. add a handful of arugula, roasted tomatoes, and burrata to one side; drizzle with balsamic vinegar glaze and close the sandwich.