

BEAUTIFULLY SIMPLE

Roasted Tomato, Rocket & Shaved Parmesan Salad

YOU WILL NEED

Serves 8

1 punnet cherry tomatoes
1 punnet mini heirloom tomatoes
100g rocket
1 dark oak lettuce (or lettuce of choice)
50g parmesan, shaved
30g pine nuts, toasted
Few sprigs of fresh rosemary

Dressing:

2 tbsp balsamic vinegar
3 tbsp extra virgin olive oil
Sea salt & pepper
Reserved juice from roasted tomatoes

PROCEDURE

- Toss whole tomatoes in olive oil, salt, pepper & fresh rosemary.
- Place tomatoes on lined baking tray & roast 170C for approximately 10-15 minutes until softened but still holding their shape.
- Add dressing ingredients to a jar including the juices left on the tray after roasting the tomatoes. Secure with a lid & shake well.
- Toss rocket & lettuce in dressing then assemble salad.
- Garnish with roasted and/or fresh rosemary sprigs.



COOKING TIP

Make a big batch of roasted tomatoes & keep in the fridge to include with other dishes. Enjoy with scrambled eggs, add to a frittata or serve on sourdough with goat's cheese.

a cut above

catering

www.acutabovecatering.com.au