

JOANNE WEIR'S TOMATO & HERBED RICOTTA SALATA SALAD

INGREDIENTS:

- ½ pound ricotta salata cheese
- 2 tablespoons chopped fresh basil
- 2 tablespoons chopped fresh chives
- 1 tablespoon chopped fresh mint
- 1 teaspoon chopped fresh oregano
- 1 teaspoon chopped fresh thyme
- 5 large ripe tomatoes, cut into ¼-inch slices
- ½ pound cherry tomatoes (various colors), halved
- Coarse salt and freshly ground pepper to taste
- 4 tablespoons extra virgin olive oil
- 3 tablespoons balsamic vinegar
- Basil, mint, oregano and/or thyme sprigs for a garnish

INSTRUCTIONS: Crumble the cheese into a bowl. Add the basil, chives, mint, oregano and thyme. Mix until the herbs coat the crumbled cheese.

Arrange the large tomatoes on a serving platter, overlapping the slices slightly. Scatter the cherry tomatoes on top. Season with salt.

Whisk together the olive oil and vinegar. Season to taste with salt and pepper. Drizzle the vinaigrette over the tomatoes and let sit for 10 minutes.

To serve, scatter the cheese over the tomatoes and garnish with basil, mint, oregano and thyme sprigs.

Serves 6

PER SERVING: 200 calories, 6 g protein, 12 g carbohydrate, 15 g fat (5 g saturated), 19 mg cholesterol, 51 mg sodium, 2 g fiber.