



4 Servings

INGREDIENTS

1 pint mixed cherry tomatoes, preferably heirloom, halved

7 tablespoons (or more) extra-virgin olive oil, divided

Flaky sea salt

2 pounds mixed medium and large tomatoes, preferably heirloom, cut into thin slices and/or wedges

8 ounces buffalo mozzarella or mozzarella, room temperature, torn into pieces

Coarsely ground black pepper

Small basil leaves and toasted country bread (for serving)

RECIPE PREPARATION

Toss cherry tomatoes with 1 Tbsp. oil in a small bowl; season with salt.

Arrange tomato slices on a platter, slightly overlapping; season generously with salt. Arrange mozzarella over tomatoes; lightly season mozzarella with salt. Spoon cherry tomatoes over salad and drizzle with 6 Tbsp. oil; season with pepper. Let stand 30 minutes to let flavors meld and release juices from tomatoes and mozzarella.

Top salad with basil and additional salt and oil, if desired. Serve with bread alongside.