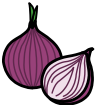



Recipe from Northampton College



250  250 grams  ripe tomatoes

125  125 grams  mozzarella cheese

1  1 red onion,  sliced

4  4 tablespoons  olive oil

1  1 tablespoon  red wine  vinegar



Ingredients

4



4

tablespoons



chopped



fresh



herbs

1



1

tablespoon



Dijon mustard



Salt

+

and



pepper



Fresh

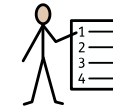


herbs

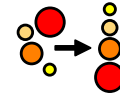
to



garnish



Method



Arrange

the



sliced



tomatoes

+

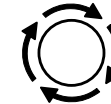
and



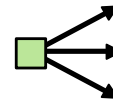
mozzarella



in



circles.



Scatter

the



onions



over

the

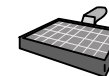


tomatoes.



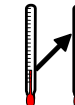
Pre heat

the

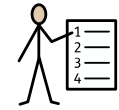


grill

to



high.



Method



Whisk



together



olive oil,



vinegar,



mustard,



chopped



herbs



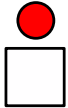
and



seasoning.



Pour



over

the



salad.

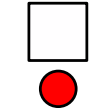


Place

the



salad

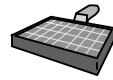


under

the



hot



grill

4

5



for 4 - 5 minutes,



until

the



cheese



begins

to



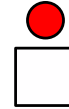
melt.



Method



Grind



over



plenty

of



black pepper



and



serve



immediately.



Garnish



with



fresh



herbs.



Enjoy!