

Burrata with Roasted Tomatoes and Pesto

<http://unihomemaker.com/2013/07/15/burrata-with-roasted-tomatoes-and-pesto/>

Ingredients:

- 1 (10 ounce) box of cherry tomatoes, halved
- 1/4 cup of extra virgin olive oil
- salt and pepper to season
- 2 tablespoons of pesto sauce
- 2 balls of burrata

Preparation:

Preheat the oven to 375 degrees F.

Place tomatoes in a small baking pan. Coat with extra virgin olive oil, and season with salt and pepper. Roast for 20 minutes or until tomatoes shrink up and burst.

Spread pesto sauce out onto two plates, 1 tablespoon per each plate. Divide roasted tomatoes in half and gently place them on the plate. Then place the burrata over the pesto sauce, 1 ball per plate. Serve with crusty bread.