



Poached Egg on Tomato, Green Bean, and Burrata Salad

Serves 4



INGREDIENTS

- 2 each beefsteak tomatoes
- 2 cups cherry tomatoes red and yellow
- 8 each Romanesco tomatoes red and yellow (or roma)
- 8 oz green beans stem end removed
- 4 cup spring greens
- 8 oz burrata cheese (can substitute with bocconcini)
- 4 lg eggs
- 2 tbsp white vinegar
- 4 cloves garlic crushed and peeled
- 2 oz. fresh basil
- ½ cup extra virgin olive oil
- 2 tbsp balsamic vinegar

DIRECTIONS

1. Bring two pots of water to a boil. Approximately 4 litres each. Add the white vinegar to one pot for the eggs, reduce this pot to a low simmer.
2. Meanwhile slice the beefsteak ¼" place on platter and season with kosher salt, crack pepper and a light drizzle of olive oil. Allow to marinate 30 minutes
3. Slice cherry tomatoes in half. Season with kosher salt and cracked black pepper. Crush 2 garlic cloves remove skin and add to tomatoes. Roughly chop tbsp basil add to tomatoes.
4. Lightly score the top of the Romanesco tomatoes, just through the skin. Prepare an ice bath. Blanch tomatoes in boiling water approximately 30 seconds. You will see the skin begin to loosen. Remove to ice bath. Allow too completely cool. About 5 minutes. Peel the skins, slice in half and add to cherry tomatoes.
5. Heat a sauté over high heat. Add olive oil and green beans. Lower heat to medium and sauté until al dente. 5- 10 minutes. Push beans to one side of pan. Tilt to bring oil to one side add crushed garlic and cook until fragrant. About one minute. Hold warm.

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Bon Appetit!

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DIRECTIONS CONTINUED

PLATE THE SALAD

1. Use the juice released by cherry tomatoes to create a dressing by adding extra virgin olive oil.
2. Use this dressing for the greens.
3. Arrange on plates. Add beefsteak tomatoes. Randomly arrange beans and cherry/Romanesco tomatoes.
4. Add burrata or bocconcini cheese.

POACH EGGS

1. Have a plate with paper towel ready.
2. Crack eggs into small bowls. Swirl the water with slotted spoon. Gently drop eggs into the pot. Cook approximately 3 minutes for medium eggs with runny yolks. Remove to the paper towel.
3. Place one egg on each salad. Season with cracked pepper.
4. Garnish with chopped basil.

Bon Appetit!

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