



Tomato salad with  
roasted ricotta

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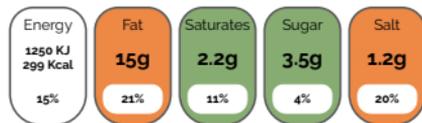
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# Tomato salad with roasted ricotta

Serves 4

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Per Average Serving



Adults need around 8400kJ/2000Kcal a day  
Typical values per 100g: Energy 715kJ/171Kcal

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## INGREDIENTS:

60g vegetarian ricotta cheese	Basil vinaigrette
280g heritage tomatoes	3 tbsp rapeseed oil
Salet to taste	1 tsp Dijon mustard
1 tsp dried oregano	1 tbsp red wine vinegar
50g sourdough bread	10g basil leaves, finely chopped
1 tsp rapeseed oil	Salt and freshly ground black pepper to taste
1 green chilli, finely sliced on an angle	
10g basil leaves	

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## METHOD:

1. To make the basil vinaigrette; combine all ingredients together and mix well.
2. Preheat the oven to 200°C.
3. Line a suitably sized roasting tray with greaseproof and place spoonfuls of ricotta onto it, breaking them apart as the flatter it is, the darker and crispier it will become. Bake for 15-20 mins. Remove from the oven and set aside to cool.
4. Sprinkle the tomatoes with a little salt and a teaspoon of dried oregano then set aside to macerate.
5. Cut the sourdough into 1.5 cm sized croutons and drizzle over a teaspoon of oil. Bake in the oven for 10 mins until golden and crispy.
6. To serve; combine the tomatoes, green chilli and basil and place into a suitable size mixing bowl. Dress with a small amount of the liquid which has come from the tomatoes, toss gently to combine.
7. Sprinkle over the croutons, crumble over the baked ricotta and serve with the vinaigrette.