

Best Tomato Basil Salad Recipe



- 1 small shallot, thinly sliced
- 8 ounces Ciliegine fresh mozzarella cheese, drained
- 2 tablespoons extra virgin olive oil
- 1 tablespoon balsamic vinegar
- 1 1/2 teaspoons flaky sea salt or kosher salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon red chile flakes
- 1 cup thinly sliced fresh basil leaves, plus more whole leaves for serving.

Instructions

1. Combine the tomatoes, shallot and mozzarella with the 2 tablespoons olive oil, 1 tablespoon balsamic vinegar, 1 1/2 teaspoons flaky sea salt, 1/4 teaspoon freshly ground black pepper, and 1/4 teaspoon red pepper flakes. Gently toss until everything is mixed well. Let sit at room temperature for 15 minutes so the flavors can meld and combine.
2. Taste and add more salt, pepper, and/or balsamic vinegar if needed. Add the 1 cup thinly sliced basil and toss again.
3. Serve in the bowl or arrange on a platter with more basil leaves if you'd like.

Garlic Bread Spread



Ingredients

- ½ cup butter, softened
- ¼ cup grated Parmesan cheese
- 2 cloves garlic, minced
- ¼ teaspoon dried marjoram
- ¼ teaspoon dried basil
- ¼ teaspoon fines herbs
- ¼ teaspoon dried oregano
- ¼ teaspoon dried parsley, or to taste
- ground black pepper to taste
- 1 loaf unsliced Italian bread

Directions

Gather ingredients and preheat the oven to 350 degrees F (175 degrees C).

Mix butter, Parmesan cheese, garlic, marjoram, basil, fine herbs, oregano, parsley, and pepper together in a bowl until thoroughly combined.

Slice Italian bread loaf in half lengthwise; spread each half generously with the garlic butter mixture. Transfer onto a baking sheet.

Bake on the top rack of the preheated oven until the butter mixture melts and bubbles, about 10 to 15 minutes. Turn on the oven's broiler and broil until the bread is your desired shade of golden brown, 1 to 2 more minutes.

Parchment Baked Salmon



Cooking salmon in parchment paper is the best way to steam with great taste.

Servings: 2

Ingredients

- 1 (8 ounce) salmon fillet
- salt and ground black pepper to taste
- ¼ cup chopped basil leaves
- olive oil cooking spray
- 1 lemon, thinly sliced

Directions

Preheat the oven to 400 degrees F (200 degrees C). Move an oven rack to the lowest position.

Place salmon fillet, skin-side down, in the middle of a large piece of parchment paper; season with salt and black pepper. Cut two 3-inch slits into fillet with a sharp knife. Stuff chopped basil leaves into the slits. Spray fillet with cooking spray and arrange lemon slices on top.

Fold the edges of parchment paper over the fillet several times to seal it into an airtight packet. Place a sealed packet onto a baking sheet.

Bake in the preheated oven on the bottom rack until salmon flakes easily and flesh is pink and opaque with an interior of slightly darker pink color, about 25 minutes. An instant-read thermometer inserted into the thickest part of the fillet should read at least 145 degrees F (65 degrees C). To serve, cut open the parchment paper and remove lemon slices before plating.