

## CHEF'S RECIPE OF THE WEEK

# Intense Roma Tomato and Crumbled Goat Cheese Salad

Produce/Dairy Recipe Suggestion  
Serves: 24

### Ingredients

10 Pounds Tomato Roma Intense

1 Pound Goat Cheese Crumbles

½ Cup Balsamic Glaze

1 Cup Oil Olive Extra Virgin

2 Each Onion Red Fresh Jumbo

½ Bunch Parsley Chopped

¼ Cup Caper Nonpareil

Kosher Salt To Taste

Ground Black Pepper To Taste

### Directions:

Slice Tomatoes in thick rounds. Assemble around platter.  
Shave red onion in rounds thinly with a knife or on a slicer.  
Toss onions with half of the oil and salt and pepper to taste.  
Let "wilt" for about 5 minutes and they will become pliable.  
Place in the center of the platter of tomatoes. Sprinkle salt and pepper on Tomatoes. Garnish platter with goat cheese sprinkles, capers, parsley. Drizzle remaining olive oil and balsamic syrup all over platter.

