



Burrata and Kale



Time: 15 min.

Difficulty: Easy

Ingredients

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- Strained Tomatoes 52.91oz 1/2 cup Pomi Strained Tomatoes
- ball fresh burrata 1
- bunch kale, striped and roughly chopped 1
- extra virgin olive oil, if desired
- oil for the pan
- Pomi Strained Tomatoes 1/2 cup
- salt and freshly ground pepper

For this recipe we used:



Preparation

Creamy extra luxurious burrata and heart-healthy kale and tomatoes.

1. Heat up a touch of oil in a large pan over medium heat. Add the kale and cook, stirring occasionally, until wilted. Add the tomato sauce and cook until kale is tender and sauce is heated through. Taste and season with salt and pepper.
2. Scoop the kale and tomatoes onto a plate and top with a ball of burrata. Break open, and drizzle with oil and season with salt and pepper. Enjoy!