

TOMATO *and* ARUGULA SALAD

Chef Rex Hale, St. Louis Steakhouse, St. Louis

Yield: 4 servings

method

Salad

- Evenly divide arugula in the center of four salad plates and surround with sliced tomatoes. Top with Serafina and Buttermilk Blue dressing (recipe below).

Dressing

- Combine all ingredients in a mixing bowl and stir thoroughly to combine.

ingredients

Salad

- 8 ounces arugula
- 4 large beefsteak tomatoes, sliced
- 1 pint grape tomatoes, sliced

Dressing

- $\frac{3}{4}$ cup **Serafina Garlic and Herb Spread**, room temperature
- $\frac{1}{4}$ cup **Buttermilk Blue**
- 1 tablespoon chives, chopped
- 1 tablespoon basil, chopped
- 1 tablespoon rice wine vinegar

Kosher salt and freshly ground pepper, to taste

“I’m all about shredding or crumbling cheese onto salads. Buttermilk Blue, GranQueso, Gruyère, Vintage Van Gogh, Feta...you name it – they’re all great, and they add such a satisfying flavor to greens. Shredded Gruyère on field greens with a balsamic vinaigrette is delicious!”

Fermo Jaeckle,
Co-owner and Chief Executive Officer