



Summer Tomato Stacks of Heaven



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recipes with sass!

SUMMER TOMATO STACKS OF HEAVEN

Serves
4 - 6

KALE PESTO - fixings

- ★ 1 small bunch Tuscan or Dinosaur Kale (about 4 c.), stemmed & chopped
- ★ 2 cloves garlic
- ★ 1/3 c. freshly grated Parmesan cheese
- ★ Juice of 1 lemon
- ★ 1/2 c. lightly toasted walnuts
- ★ 2 tbsp. water
- ★ 1/2 tsp. Celtic sea salt
- ★ 1/2 tsp. freshly ground pepper
- ★ 1/3 c. extra virgin olive oil

STACKABLE HEAVEN - fixings

- ★ 2 lbs. heirloom tomatoes (about 4 large)
- ★ 1 c. mozzarella balls (baby bocconcini or pearline), drained
- ★ Freshly grated Parmesan cheese, for garnish

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KALE PESTO PREP

1. Bring a large pot of salted water to a boil. Blanch the (stemmed & chopped) kale leaves until color brightens, about 30-60 seconds. Quickly transfer to strainer and run under cold water to stop the cooking.
2. Once kale is cool, squeeze out excess water and set aside in the strainer. You should get about 1.5 c. blanched kale.
3. In a food processor, combine garlic, Parmesan, lemon juice, and walnuts; pulse to chop. Add the kale, water, and 1/2 tsp. each of salt and pepper; pulse to combine. Turn the processor on and drizzle in the olive oil. Taste and adjust salt & pepper, if necessary.

CREATING STACKS OF HEAVEN

1. In a separate bowl, toss the mozzarella with about 1/2 c. of the pesto.
2. Assemble Stacks of Heaven by putting a dollop of kale pesto on a salad plate and layer 3 tomato slices on top of the pesto, with a few of the pesto-d mozzarella balls between the slices (see pic for the “non-toppling” version of this)
3. Repeat with remaining ingredients.
4. Sprinkle each plate with a bit of Parmesan and serve at room temperature.