



CHEETOS® FLAMIN' HOT® Burrata & Frozen Tomato Salad

INGREDIENTS

- 1 ball of burrata
- 1 whole vine ripened tomato
- 1/4 cup chopped fresh basil
- 1 tbsp extra virgin olive oil
- 1 tbsp balsamic vinegar
- 1/2 cup CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks

HOW TO MAKE

DIRECTIONS

Place the vine-ripened tomato in a freezer-safe container and freeze for about 4 hours or until they are completely frozen. Freezing the tomatoes will enhance their texture and intensify their natural sweetness.

Drain the burrata and sit it at room temperature for an hour (or two) before serving. Remove the tomatoes from the freezer and set them aside to thaw for approximately 10 minutes. This will soften them slightly and make them easier to grate.

Pulse CHEETOS® CRUNCHY FLAMIN' HOT® Cheese Flavored Snacks in a food processor to make coarse crumbs; set aside.

Lay the burrata ball in the middle of a small plate or shallow bowl.

Grate the thawed vine-ripened tomato to top the burrata ball using a box grater or a fine grater. The icy texture of the grated tomato will add a unique and refreshing element to the salad. Sprinkle the chopped fresh basil on top.

Drizzle the burrata ball with olive oil and balsamic vinegar.

Sprinkle the CHEETOS® crumbs over the burrata ball and tomatoes, adding a delightful spiciness to the salad.



PREP TIME

30

min(+4hrfreeze)



COOK TIME

0min



SERVES

3-4

PRODUCT

