Recipe *Ricotta, Mint and Tomato Salad*

Ingredients

- 1 1/2 pounds tomatoes
- 4 ounces fresh ricotta
- olive oil
- 1/2 cup fresh mint, torn

Directions

1. Cut tomatoes into 1/2 inch slices and arrange on a serving dish.
2. Top with fresh ricotta and fresh mint.
3. Garnish with olive oil.

Mark Bittman's Recipe from The New York Times
Reprinted courtesy of the Richmond RI Farmers' Market

Recipe *Stuffed Tomato with Mozzarella*

Ingredients

- 4 large tomatoes
- 8 ounces fresh mozzarella
- 1 cup fresh bread crumbs
- 1/4 cup basil, chopped

Directions

1. Cut a 1/4 inch slice from the stem end of the tomatoes and scoop out the insides.
2. Chop the pulp and mix it with the mozzarella, bread crumbs, 3 tbsp. chopped basil and 2 tbsp. of the olive oil.
3. Stuff the tomatoes and replace the reserved slices, drizzle with remaining olive oil and roast in a greased roasting pan at 450 degrees for 30 minutes. Garnish with remaining basil.

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