



# TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

## Stracciatella with Marinated Tomatoes

Recipe adapted from Missy Robbins

Makes 4 servings

1 cup plus 2 tablespoons extra-virgin olive oil  
2 garlic cloves, smashed  
2 large sprigs oregano  
2 pints heirloom cherry tomatoes, halved  
Sea salt and black pepper  
8 ounces stracciatella cheese (you can substitute mozzarella *di bufala* or burrata)  
4 ounces arugula

1. *Heat the olive oil in a small saucepan. Add the garlic and cook over moderately low heat until fragrant. Place the oregano in a bowl with the tomatoes. Pour the warm oil over the tomatoes and season with salt. Mix and let sit for 2 hours to meld all the flavors together.*
2. *Divide the stracciatella among four plates. Season with salt and pepper and top with the tomatoes along with some of oil. Garnish with the arugula and serve.*