



Cucumber & Burrata Salad with Green Goddess

July 20, 2023

This salad was inspired by a similar salad that I enjoyed at Vern's restaurant in Charleston, SC. The Green Goddess makes this dish work—without it, it would be very bland. But with GG, it's an herby, garlicky green delight of a "salad" that eats like a cheese plate. Make Anthony's Green Goddess Dip/Dressing according to the recipe up to 3 days in advance and keep it on hand for dips, sandwiches and anything else that needs some extra flavor!

Serves 2

Ingredients:

- 1 [Anthony's Green Goddess Dip/Dressing](#)
- 1 English Cucumber, thinly sliced
- Extra-Virgin Olive Oil
- 2 cups baby arugula
- 1 piece Burrata cheese
- Fleur de Sel or other coarse salt
- Freshly ground pepper
- Grilled Bread, at least 2 slices

Method:

1. Make Anthony's Green Goddess Dip up to 3 days in advance.
2. Grill bread if serving salad with grilled bread. [I like to grill the bread bare, with no oil or butter so that it toasts on the grill. I top with olive oil once it is grilled.]

To assemble the salad:

3. Spoon a generous layer of Green Goddess on the center of the plate.
4. Make an overlapping circular pattern with the slices of cucumber.
5. Place Burrata in the center of the cucumbers.
6. Toss arugula with salt and olive oil. Top Burrata with the arugula.
7. Serve with grilled bread and more EVOO, if desired.