

Tangerines with Burrata, Shallot and Watercress

From Dining In by Alison Roman

Ingredients:

1 shallot, thinly sliced into rings

1 Tbs. fresh lemon juice

Kosher salt and freshly ground black pepper

1 (8-oz.) ball burrata cheese

3 tangerines, peeled and sliced 1/2 inch thick (add other sweet citrus if you have it!)

3 cups small spicy greens, such as watercress, mizuna, or arugula

Olive oil, for drizzling

Flaky sea salt, for sprinkling

Directions:

1. Toss the shallot with the lemon juice in a small bowl and season with kosher salt and pepper; let sit for 5 minutes, tossing occasionally.

2. Depending on how ripe the burrata is, you can tear, slice, or cut it into a few pieces and arrange them on a large serving platter (the riper the cheese, the runnier it will be, making it more difficult to slice, so I recommend tearing.)

3. Scatter the tangerine slices around the burrata. Combine the shallot and the spicy greens, and season them with kosher salt and pepper. Toss to coat and scatter the mixture around the tangerines and burrata.

4. Drizzle all over with olive oil and sprinkle with flaky sea salt. Serves 4.