

## Caprese Salad

A summertime classic – although I enjoy this salad year round! But it is absolutely at it's best with fresh tomatoes and basil right out of the garden or with produce from the Farmer's Market. It's fresh, healthy, flavorful, and perfect as a light summer lunch. You can make it with slices of tomato and mozzarella or toss some cherry tomatoes and mozzarella balls in a bowl.



### Prep Time:

15 Min Prep

Servings: 6

### Ingredients

1 1/2 lbs Ripe tomatoes, 3-4 medium sliced 1/4" thick, Grape or Cherry Tomatoes

12-16 oz Fresh mozzarella, sliced 1/4" thick or mozzarella balls

1 bunch Fresh basil, (1/3 cup basil leaves)

3 Tbsp Extra virgin olive oil, for drizzling

1/2 tsp Sea salt, or to taste

1/4 tsp Black pepper, or to taste

2 Tbsp Balsamic glaze, or added to taste (optional)

### Instructions

Layered:

Start by layering slices of tomatoes on a serving platter. Tuck slices of cheese between each tomato so both are visible then tuck whole basil leaves between the cheese and tomatoes. Arrange the slices so you can see every layer.

Season generously with salt and pepper, drizzle all over with extra virgin olive oil and drizzle with 2 Tbsp balsamic glaze or add it to taste.

Bowl:

Chop fresh basil into large pieces

Toss grape or cherry (halve larger ones) tomatoes, mozzarella balls and basil in bowl.

Season generously with salt and pepper, drizzle all over with extra virgin olive oil and drizzle with 2 Tbsp balsamic glaze or add it to taste. Mix gently.