

Easy Caprese Salad

Submitted by: Burpee

An Italian classic that combines fresh, juicy tomatoes with the mild flavor of mozzarella.



Ingredients

1 pint of cherry tomatoes ½ lb. boconccini -1 inch fresh Mozzarella balls 2 tbsp. Extra Virgin olive oil A dozen or so fresh basil leaves Salt and freshly ground black pepper

Directions

Cut the cherry tomatoes and mozzarella balls in half and place in a bowl. Drizzle the olive oil over the tomatoes and mozzarella followed by some salt and pepper to taste. Wrap the basil leaves lengthwise into a tight roll and chiffonade - cut into thin strips. Sprinkle the chiffonade of basil over all. Spoon the mixture into salad bowls and serve immediately.

Tip: This salad depends on the finest and freshest ingredients. Use your best extra virgin olive oil, freshly picked tomatoes, coarse sea salt such as Maldon and fresh ground black pepper. Be sure to serve with some crusty Italian bread to soak up any leftover juices. Serves 4.