

EMMA'S CAPRESE SALAD

This recipe was contributed by Jolynn Berk



INGREDIENTS

- 2-3 cups grape or cherry tomatoes, halved
- 8 large leaves of fresh basil, finely chopped (may substitute lightly dried basil from refrigerated produce section)
- 8 oz (1 pkg) fresh mozzarella pearls, whole
- 1-2 tbsp extra virgin olive oil, or to taste
- Sea salt, ground black pepper to taste
- Optional: Balsamic vinaigrette

Prep Time:

15 minutes

Cook Time:

5 minutes

Servings:

4-6

DIRECTIONS

1. Halve the fresh tomatoes and chop the basil. Add tomatoes, fresh mozzarella pearls and basil to a large mixing bowl. (Increase tomato volume to decrease mozzarella ratio, as desired.)
2. Drizzle olive oil across all ingredients. Add sea salt and black pepper to preference. Mix well, and chill or serve at room temperature.
3. When ready to serve, option to drizzle balsamic vinaigrette lightly across the dish or serve on the side. My personal preference is no vinaigrette for stronger olive oil and basil flavor. The dish refrigerates better without vinaigrette.