

Caprese and Herb Salad with Balsamic Drizzle

Serves 4 portions

Balsamic Drizzle Ingredients

- 1/2 cup of balsamic vinegar
- 2 teaspoons of sugar

Salad Ingredients

- 3 small to medium sized tomatoes, sliced into equal rounds, about 1/4 inch thick
- 1 (8 oz.) package of fresh mozzarella, pre-sliced
- Pinch of black pepper

Dressing Ingredients

- 1/4 cup fresh oregano leaves (about 8 sprigs), minced
- 1/2 cup of fresh basil leaves, *chiffonade*
- 1/4 cup of olive oil
- 1 lemon wedge (or 1/4 of a lemon), juiced

Directions

1. Heat balsamic vinegar in a small saucepan until boiling gently. Add sugar, stir, and reduce to low heat, and simmer, stirring occasionally, for 10-15 minutes. Remove from heat and allow to cool. (Hint: it thickens as it cools. Do not cook longer than 15 minutes - it will become too thick)
2. Slice the tomatoes in equal round slices. Arrange the tomato and mozzarella slices on a serving platter in alternating pattern.
3. Prepare dressing: In a small bowl, add lemon juice and slowly drizzle olive oil until completely *emulsified*. Gently mix in prepared fresh herbs.
4. Spoon the herb dressing across the top of the tomato and mozzarella slices.
5. Drizzle with balsamic reduction.
6. Sprinkle with pepper and serve.

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Equipment Needed
<ul style="list-style-type: none">▪ Chef's knife▪ Cutting board▪ Dry measuring cups▪ Wet measuring cup▪ Small saucepan▪ Small mixing bowl▪ Colander▪ Measuring spoons▪ Large plate▪ Fork for mixing oil and lemon▪ Spoon for arranging herb salad▪ Stove