



CAPRESE SALAD

INGREDIENTS

- 2 hard organic heirloom tomatoes (I like one yellow and one red)
- 1 large mozzarella ball
- 1 cup arugula lettuce
- 8 pieces prosciutto
- ½ cup fresh basil leaves
- Kosher salt
- Pepper
- EVOO
- Balsamic Vinegar

DIRECTIONS

Slice the tomatoes into thick pieces. Lay on a paper towel and generously sprinkle with kosher salt. Let sit for 10-20 minutes and then pat dry. Slice mozzarella into desired thickness. Drizzle arugula with EVOO and sprinkle with salt and pepper. Lay arugula on serving platter. Alternately lay tomato and mozzarella slices on top of arugula to cover the greens. Roll up prosciutto and tuck them in around the tomatoes and cheese. Salt and pepper the salad. Drizzle EVOO and Balsamic vinegar using the amount desired. Start with less than more! Tear basil and place throughout the platter. Enjoy!

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