

# Caprese Salad

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## *Mix list:*

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- ◇ Roasted Garlic – 4 cloves or more to taste
- ◇ Garden Fresh Tomatoes – 4 large thinly sliced
- ◇ Salt & Pepper – to taste
- ◇ Buffalo Mozzarella Cheese– 8 oz ball thinly sliced
- ◇ Fresh Basil – 10 leaves or more to taste
- ◇ Reduced Balsamic Vinegar – ¾ cup before reduction
- ◇ Basil Infused Olive Oil – drizzle to taste

On your favorite serving tray spread the **Roasted Garlic** in a thin layer over the entire tray. **Salt and Pepper** your tomatoes to taste for enhanced flavor. Layer the **Tomatoes and Mozzarella** in alternating rows. Drizzle the **Reduced Balsamic Vinegar** over the whole salad. Chiffonade the **Basil** and sprinkle over the whole salad. Drizzle the **Basil Infused Olive Oil** to taste.

The magnificence of this salad is best experienced after mastering a few easy techniques. Google the following if you are in need of culinary tips...

- Roasting Garlic
- Reducing Balsamic Vinegar
- Chiffonade

Serves 6-10. Best if served immediately. Refrigerate, at most, 1 hour ahead of serving.



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