

CAPRESE SALAD

USING TOMATO
BALSAMIC SAUCE

Serves:
about

5

Total Time:

15 min



INGREDIENTS

1/2 bottle (4 oz)

Blount Clam Shack
Tomato Balsamic Sauce



3
Globe
Tomatoes



3
Large
Mozzarella



1 bunch
Fresh
Basil

+ these
pantry
items:

Salt
Pepper

COOKING INSTRUCTIONS

1 PREP

- Wash and dry all produce.
- Slice **tomatoes** thick.
- Slice **mozzarella** thick.
- Thinly slice **basil**.

2 COMBINE & MARINATE

- Combine the **tomato slices** and **Tomato Balsamic Sauce** in a medium bowl.
- Season with **salt** and **pepper** to taste.
- Allow **tomatoes** to marinate, approximately 10 minutes.

3 LAYER

- Layer marinated **tomato slices** and **mozzarella slices**, alternating until you run out.

4 FINISH & SERVE

- Finish by garnishing with the **basil** and a drizzle of **Tomato Balsamic Sauce**.



SHARE YOUR CREATION ON SOCIAL MEDIA!

#IMFEELINGSaucy

