



# Caprese Salad Skewers

4-6 servings

## INGREDIENTS

- Cherry tomatoes
- Mozzarella balls
- Fresh basil
- Olive oil
- 1 cup balsamic vinegar
- Salt and pepper

## DIRECTIONS

1. Assemble tomatoes, basil (1 leaf rolled up), and mozzarella balls on medium-sized toothpicks. Drizzle with olive oil and sprinkle with salt and pepper.
2. To make balsamic glaze, add one cup of balsamic vinegar to a sauce pan over medium heat. Once it comes to a boil, set on simmer for about 10 - 15 minutes until it reduces to a syrupy consistency. You can check it by dipping a spoon in the balsamic and if it covers the back of it, it's done. As it cools, it will thicken a bit more. Drizzle on top of the caprese salad skewers.



**Become a Recipe Tester and enter to win a \$100 gift card!**

Visit VT Fresh for recipes, videos & more! [vtfoodbank.org/vtfresh](https://vtfoodbank.org/vtfresh)

This material was funded in part by USDA's Supplemental Nutrition Assistance Program (SNAP). USDA is an equal opportunity provider and employer.



# Caprese Salad Skewers

4-6 servings

## INGREDIENTS

- Cherry tomatoes
- Mozzarella balls
- Fresh basil
- Olive oil
- 1 cup balsamic vinegar
- Salt and pepper

## DIRECTIONS

1. Assemble tomatoes, basil (1 leaf rolled up), and mozzarella balls on medium-sized toothpicks. Drizzle with olive oil and sprinkle with salt and pepper.
2. To make balsamic glaze, add one cup of balsamic vinegar to a sauce pan over medium heat. Once it comes to a boil, set on simmer for about 10 - 15 minutes until it reduces to a syrupy consistency. You can check it by dipping a spoon in the balsamic and if it covers the back of it, it's done. As it cools, it will thicken a bit more. Drizzle on top of the caprese salad skewers.



**Become a Recipe Tester and enter to win a \$100 gift card!**

Visit VT Fresh for recipes, videos & more! [vtfoodbank.org/vtfresh](https://vtfoodbank.org/vtfresh)

This material was funded in part by USDA's Supplemental Nutrition Assistance Program (SNAP). USDA is an equal opportunity provider and employer.