



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.



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