

Becky Makes...

INSALATA CAPRESE (CAPRI SALAD)

This is a Bonus Recipe that is an ideal way of using up leftover mozzarella cheese and pesto if you have made my Pesto Puffs. The amount you will be able to make depends on what you have available/leftover.

About 2 Large Tomatoes

About ½ ball Mozzarella Cheese, drained

6-8 Black Olives

A few leaves of Fresh Basil

Green Pesto

A drizzle of Olive Oil

Black Pepper

1. Wash and slice the tomatoes, removing the core from the central slices
2. Slice the Mozzarella as thinly as possible
3. Arrange alternating overlapping slices of tomato and mozzarella on a serving plate
4. Drizzle a line of pesto over the top then lightly drizzle all over with olive oil. Garnish with fresh basil and a few grindings of black pepper
5. Serve as a classic Italian salad accompaniment to Pesto Puffs, continental meats and delicious delicatessen!

(This is a BONUS RECIPE. There is no demonstration video.)

