

The Easiest Tomato Mozzarella Salad That Steals the Show

Marinated Tomatoes with Mozzarella



TIME
30 min

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INGREDIENTS

For the Salad:

4-5 vine-ripened tomatoes, sliced $\frac{3}{8}$ -inch thick

1 (16 oz) log of fresh mozzarella, diced

Salt and freshly ground black pepper, to taste

For the Marinade:

$\frac{1}{3}$ cup extra-virgin olive oil

2 tbsp balsamic vinegar

1 tbsp honey (optional, adds mellow sweetness)

2 tbsp finely chopped red onion

1 large clove garlic, finely minced or crushed

1 tbsp fresh parsley, minced (plus extra for garnish)

1 tbsp fresh basil, minced (plus extra for garnish)

DIRECTIONS

- 1. Slice and Prep:** Slice the tomatoes into thick rounds and arrange them in a single layer in a shallow serving dish or platter. Dice the mozzarella into bite-sized cubes and set aside.
- 2. Make the Marinade:** In a small bowl, whisk together the olive oil, balsamic vinegar, honey (if using), onion, garlic, parsley, basil, and a generous pinch of salt and pepper.
- 3. Marinate the Tomatoes:** Pour the marinade evenly over the tomato slices. Make sure they're well-coated and let them sit at room temperature for 20-30 minutes. This allows the flavors to infuse beautifully.
- 4. Add the Mozzarella:** Right before serving, scatter the diced mozzarella over the tomatoes. You can gently toss everything together or leave it artfully arranged.
- 5. Garnish and Serve:** Top with more fresh basil and parsley, and a final crack of black pepper. Serve immediately as a side dish, appetizer, or summer salad.

TIPS FOR SUCCESS

Use ripe but firm tomatoes like beefsteak or heirlooms for the best bite.

Let the salad marinate at room temperature-not the fridge-for the juiciest flavor.

Drizzle with balsamic glaze right before serving.

Serve with toasted bread to soak up the extra marinade.

