

Marinated Mozzarella - A Flavorful, Make-Ahead Appetizer Favorite

Marinated Mozzarella ? A Savory, Herby Appetizer Bursting with Flavor



TIME
15 min

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ChefManiac

INGREDIENTS

- 1 pound part-skim mozzarella, cubed
- 1/2 cup olive oil
- 1 tablespoon fresh parsley, minced
- 1 tablespoon sun-dried tomatoes, finely chopped
- 2 teaspoons fresh basil, chopped
- 1 teaspoon fresh chives, minced
- 1 teaspoon crushed red pepper flakes
- 1/4 teaspoon garlic powder
- 1/4 teaspoon kosher salt

DIRECTIONS

- 1.** Make the : Marinade: In a medium bowl, whisk together olive oil, parsley, sun-dried tomatoes, basil, chives, red pepper flakes, garlic powder, and salt until fully combined.
- 2.** Add the : Mozzarella: Gently fold in the mozzarella cubes, ensuring every piece gets evenly coated.
- 3.** Chill & : Marinate: Cover and refrigerate for 1 to 2 hours, stirring occasionally so flavors distribute well.
- 4.** Serve: Enjoy chilled or at room temp as an appetizer, a salad topper, or a charcuterie board highlight.

TIPS FOR SUCCESS

Use fresh herbs for the brightest flavor-dried won't give the same impact.

Stir gently to avoid breaking the cheese cubes.

Add-ins to try: Roasted red peppers, lemon zest, or a drizzle of balsamic glaze for variety.

Make it ahead: This appetizer actually tastes better the next day once fully marinated.

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