

Refreshing Caprese Salad with Balsamic Glaze

When the sun is out and fresh produce is in abundance, there's no better dish than a



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15 min

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INGREDIENTS

Fresh mozzarella cheese, sliced

Vine-ripened tomatoes, sliced

Fresh basil leaves

Extra virgin olive oil

Salt and freshly cracked black pepper

Balsamic glaze, store-bought or homemade

Choosing the Best Ingredients:

Mozzarella: Go for fresh mozzarella in a log or ball-not pre-sliced. It's creamier and melts beautifully on your tongue.

Tomatoes: Heirloom or vine-ripened tomatoes offer deep flavor and vibrant color.

Basil: Use whole, fresh leaves-never dried. The fragrance is key.

Olive Oil: A good-quality extra virgin olive oil adds depth and richness.

Balsamic Glaze: You can buy it bottled or easily make your own.

Homemade Balsamic Glaze (Optional):

Pour 1/2 cup balsamic vinegar into a small saucepan.

Simmer over low heat for 10-15 minutes until thickened to a syrupy consistency.

Let cool before using.

Step-by-Step Instructions:

Prep the Ingredients: Wash and dry tomatoes and basil. Slice tomatoes and mozzarella into 1/2-inch thick slices.

Layer the Salad: On a large platter, alternate

tomato slices, mozzarella slices, and basil leaves in an overlapping pattern.

Season: Drizzle with olive oil. Sprinkle with salt and freshly cracked black pepper.

Add Balsamic Glaze: Finish with a generous drizzle of balsamic glaze over the top.

Garnish: Add a few extra basil leaves for visual flair and freshness.

Tips for Success:

Serve immediately after assembly for best texture and flavor.

For bite-sized versions, use cherry tomatoes, mini mozzarella balls, and toothpicks.

If using homemade glaze, let it cool slightly before drizzling to avoid melting the mozzarella.

Serving Suggestions and Pairings:

A cold glass of Blueberry Lemonade

Toasted baguette slices or garlic bread

Cheesy Chicken Sliders for a satisfying lunch combo

And finish with Chocolate Chip Cookie Bites or Big

Family Banana Pudding for a summery dessert

Storage and Leftovers:

Short-term: Store in the fridge for up to 1 day.

Basil may wilt slightly-refresh with a few new leaves.

Tip: Avoid salting until just before serving, as salt draws out moisture from tomatoes and can make the salad soggy.

Glaze: Keep extra balsamic glaze in a sealed jar in the fridge for up to 1 month.

DIRECTIONS

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2. Layer the : Salad: On a large platter, alternate tomato slices, mozzarella slices, and basil leaves in an overlapping pattern.
3. Season: Drizzle with olive oil. Sprinkle with salt and freshly cracked black pepper.
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8. If using homemade glaze, let it cool slightly before drizzling to avoid melting the mozzarella.
9. Serving Suggestions and Pairings: This Caprese salad is light, fresh, and pairs wonderfully with:
10. A cold glass of : Blueberry Lemonade
11. Toasted baguette slices or garlic bread
12. Cheesy : Chicken Sliders for a satisfying lunch combo
13. And finish with : Chocolate Chip Cookie Bites or Big Family Banana Pudding for a summery dessert
14. Storage and Leftovers: Short-term: Store in the fridge for up to 1 day. Basil may wilt slightly-refresh with a few new leaves.
15. Tip: Avoid salting until just before serving, as salt draws out moisture from tomatoes and can make the salad soggy.
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the fridge for up to 1 month.

17. More Recipes You'll Love: Blueberry Lemonade
18. Baked : Brie Appetizer
19. Chocolate : Chip Cookie Bites
20. Big : Family Banana Pudding
21. Cheesy : Chicken Sliders
22. Final Thoughts: This Refreshing Caprese Salad with Balsamic Glaze proves that simple really is best. With just a few fresh ingredients and a quick assembly, you can create a dish that's elegant, delicious, and totally summer-worthy. Perfect for backyard dinners, brunch spreads, or light lunches with flair.
23. Try it out and let us know how yours turned out in the comments-and follow along for more easy, flavor-forward recipes that make fresh food shine!

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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