



Citrus Caprese Salad

Ingredients:

Slices Fresh Mozzarella

1 Blood Orange

8 Heirloom Cherry Tomatoes

4 Vine Ripe Tomatoes

2 tbsp. Pesto

Juice From 1/2 Lemon

1/2 c. Extra Virgin Olive Oil

10 Basil Leaves

Salt and Pepper to taste

Preparation:

Using a spoon spread the pesto on bottom of plate. Layer the mozzarella with alternating tomatoes and orange slices. Pour the lemon juice and extra virgin olive oil on top. Sprinkle fresh basil and salt and pepper. Serve immediately.

(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)

