

Caprese Salad

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In a bowl large enough to hold all of the bocconcini,
whisk together
and
Quater
and add it to the olive oil and toss to coat well.

1/3 C Olive oil
1 1/2 t Maldon salt or 3/4 t fine salt and lots of freshly
ground black pepper
16 Mini bocconcini

Wash, dry, and halve
In a bowl large enough to hold the tomatoes, whisk
Add the tomatoes and toss well to coat.

32 Cherry tomatoes
2 T Olive oil
2 T balsamic vinegar

Leave the cheese and tomatoes to marinate for about 30
minutes.

When you are ready to serve, arrange the tomatoes and
dressing on a platter.
Dot the bocconcini and
between the tomatoes.

30 Fresh basil leaves, washed and dried

Notes:

- Reserve any leftover salad, dressing, and olive oil used to marinate the bocconcini to make a Caprese pasta salad:
 - For every cup of leftover salad, cook 1/2 C dry pasta of your choice in well-salted boiling water until al dente or to taste.
 - Drain the pasta well and toss with the remaining salad, dressing, and olive oil. Grate liberal amounts of Parmesan over the pasta salad. Add fresh basil leaves if desired.