

Sarah's Classic Caprese Salad

Ingredients:

Fresh mozzarella, cut into slices about ¼ inch thick

Red or yellow tomatoes, sliced at least ¼" thick

Kalamata Olives (optional)

Fresh basil leaves, one per slice of mozzarella (leave whole, chiffonade or finely chop)

Extra virgin olive oil

Sea or Kosher salt and freshly ground black pepper to taste

Directions:

On a large plate or platter, alternate the slices of tomato and mozzarella until the dish is full. Tuck a basil leaf atop each piece of mozzarella, or sprinkle chopped basil over the entire dish. Scatter the kalamata olives around the layers, then drizzle with extra virgin olive oil and season to taste. Serve immediately.

Sarah's Tips:

- This is the traditional method of preparation, but feel free to be creative by using arugula instead of basil, or a balsamic reduction or basil pesto, instead of, or in addition to, the extra virgin olive oil.
- For an easy appetizer, make a Caprese Crostini: place a layer of cheese, tomato and basil atop a crostini, drizzle with extra virgin olive oil, balsamic reduction, or basil pesto, and serve.
- The cheese and tomatoes can be sliced a few hours in advance of serving but wait to dress with olive oil and seasoning until just before serving.

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