

Sarah's Marinated Mozzarella Balls

Serves: 4 to 6

Ingredients:

2 tablespoons fresh parsley, chopped
1 teaspoon dried basil
Zest of 1 lemon
2 teaspoons fresh lemon juice or red wine vinegar
1 small garlic clove*, minced (or ½ teaspoon garlic powder)
¼ teaspoon crushed red pepper flakes
1 teaspoon kosher salt
½ teaspoon ground black pepper
¾ cup extra-virgin olive oil
8 ounces fresh mozzarella balls or cubes, drained and patted dry



*For fresh garlic, it is a good idea to determine how much garlic you want to taste before preparing it. Minced garlic is my preference – the garlic is present but not overwhelming. For just a hint of garlic, add the garlic clove whole or sliced in half, and for intense garlic flavor, grate or press the clove into a paste.

Directions:

Place all the ingredients, except the mozzarella, in a medium bowl or Mason jar and whisk or shake vigorously until combined. Add the mozzarella and toss until coated. Add more olive oil as needed until the mozzarella is covered.

Cover and refrigerate for at least 1 hour before serving, overnight is even better. Serve as an appetizer or toss with salads and pasta dishes. The oil can also be used as a dip for bread and vegetables.

To store: Refrigerate in an airtight container for about 1 week.

**For more great recipes and event updates,
join my mailing list at sarahnasello.com and follow me on social media:**

Website: sarahnasello.com

Instagram: [@sarahnasello](https://www.instagram.com/sarahnasello)

Facebook: [facebook.com/sarahgnasello](https://www.facebook.com/sarahgnasello)