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)

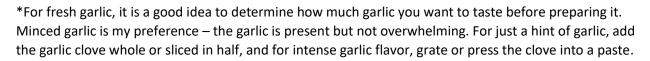
¼ teaspoon crushed red pepper flakes

1 teaspoon kosher salt

½ teaspoon ground black pepper

34 cup extra-virgin olive oil

8 ounces fresh mozzarella balls or cubes, drained and patted dry



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.

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