

ANTIPASTO KABOBS

Recipe created by Sarah Barrette, The Cheese Bar

INGREDIENTS

24 Pure Flavor® Marzanito Mini San Marzano Tomatoes 16 baby bocconcini balls, drain and pat dry 16 fresh basil leaves 16 slices cured meat 16 olives, pitted 8 bamboo skewers



PREP TIME **SERVES COOKING LEVEL**

1. To assemble skewers, start with a tomato, followed by cured meat, basil leaf wrapping the baby bocconcini, olive and repeat. Finish with a tomato to hold other items in place and for visual consistency.