

RECIPE | TOMATOES



# HALLOWEEN CAPRESE SALAD



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**15 min**

**10 min** | **5 min**  
PREP. | COOKING



**4**



**easy**

## INGREDIENTS

- 12oz** RedRoyals® Sweet Cherry Tomatoes On-The-Vine
- 12 oz** bocconcini, divided
- ¼ cup** basil leaves
- 2 tbsp** balsamic vinegar
- 2 tbsp** olive oil
- Salt, to taste
- Halloween skull mold

## DIRECTIONS

- 1** To make the mozzarella skull, lightly grease the interior of one skull mold with oil.
- 2** Add bocconcini to fill the skull cavity. Microwave to melt the cheese for 1 minute. Let cool for 5 minutes to set. Remove from mold.
- 3** Slice the tomatoes in half and add to serving bowl. Toss with remaining bocconcini, vinegar and oil. Season with salt to taste.
- 4** To serve, plate cheese skull in middle of bowl, arrange salad mixture to surround and scatter basil leaves over top.