



RECIPE | TOMATOES

HALLOWEEN CAPRESE SALAD



10 min
PREP.



4



easy

15 min

5 min
COOKING

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.