

RECIPE | TOMATOES

MINI CAPRESE SKEWERS

Recipe created by Brandon Zuech, The Grove



INGREDIENTS

8 Pure Flavor® Marzanito Mini San Marzano Tomatoes, sliced in half 16 bocconcini medium cheese balls, drain and pat dry

16 fresh basil leaves

1 cup balsamic vinegar

8 bamboo skewers

Sunflower sprouts for garnish

DIRECTIONS

- 1. In a small saucepan heat balsamic vinegar over medium low heat. Stir occasionally, for 15 minutes until vinegar has reduced to a half cup. Set aside to cool.
- 2. Assemble skewers, start with a basil leaf, then add a half slice of tomato, a bocconcini cheese ball and repeat.
- 3. Drizzle with balsamic reduction and add garnish before serving.

