

RECIPE | TOMATOES

MINI CAPRESE SKEWERS



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Recipe created by Brandon Zuech, The Grove

INGREDIENTS

- 8 Pure Flavor® Marzanito Mini San Marzano Tomatoes, sliced in half
- 16 bocconcini small or 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.



TOTAL TIME

25 minutes

PREP TIME

10 minutes

COOK TIME

15 minutes

SERVES

1

COOKING LEVEL

Easy