

RECIPE | TOMATOES



SANGRIA® TOMATO CAPRESE SALAD

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flavor®



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SANGRIA® TOMATO CAPRESE SALAD



INGREDIENTS

For the salad:

- 1 dry pint** Pure Flavor® Sangria® Medley Tomatoes
- 1 cup** mini mozzarella balls
- ½ cup** fresh basil, chopped

For the dressing:

- 2 tbsp** extra virgin olive oil
- 2 tbsp** balsamic vinegar
- ½ tsp** sea salt
- ½ tsp** dried oregano
- ¼ tsp** black pepper

DIRECTIONS

- 1** Add tomatoes, basil and mozzarella to a large salad bowl. Tomatoes can be cut in half or you can leave them whole to create a more rustic salad.
- 2** In a small jar, add olive oil, balsamic vinegar, salt, pepper and oregano. Shake vigorously to emulsify.
- 3** Pour vinaigrette mixture over the salad and toss to combine everything together. Serve immediately or keep refrigerated for up to 1 day.



10 min

10 min PREP. | **0 min** COOKING



4



easy