



RECIPE | TOMATOES

# SANGRIA® TOMATO CAPRESE SALAD



10 min  
PREP.



4



easy

10 min

0 min  
COOKING

## 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.