

Tomato, Fresh Basil & Mozzarella Salad



TIP: This tomato, fresh basil & mozzarella cheese salad is an easy and fantastically flavorful alternative to a traditional green salad. Vine ripe tomatoes and fresh basil, as shown below from Berberian Farm Stand in Northborough, Massachusetts, are key ingredients. Balsamic vinegar, with its evenly balanced sweet & sour flavor, adds a great shot of zest!



Preparation Time: 5-10 minutes

Ingredients
(for 2)

1-2 Medium Sized Ripe Tomatoes

Handful of Fresh Basil

Mozzarella Cheese

Olive Oil

Salt (optional)

Ground Black Pepper

Balsamic (or any) Vinegar (optional)



Equipment

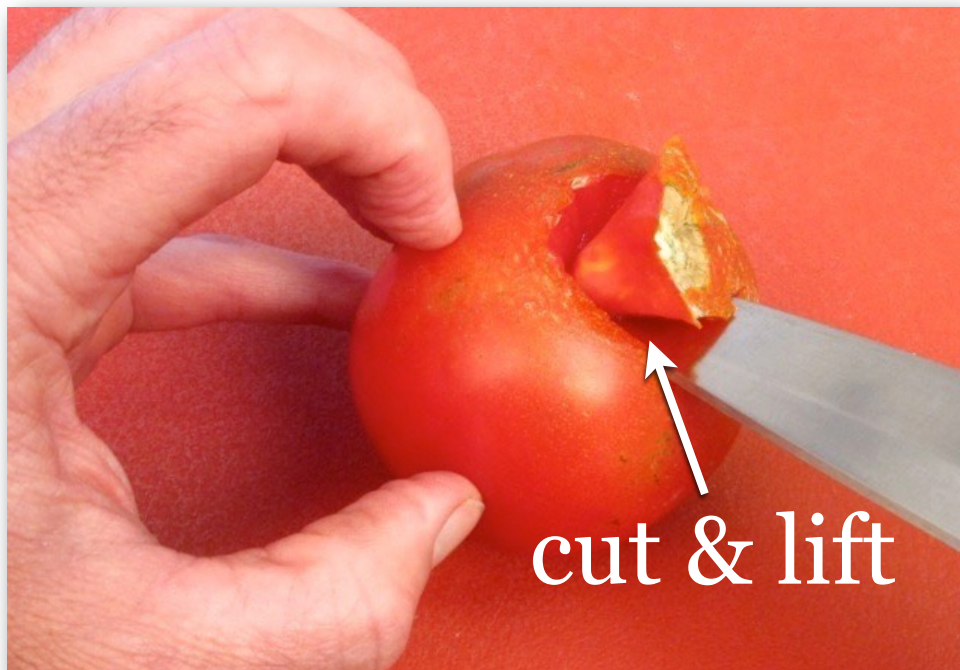
Cutting Board
Sharp (Chef's) Knife
Plate



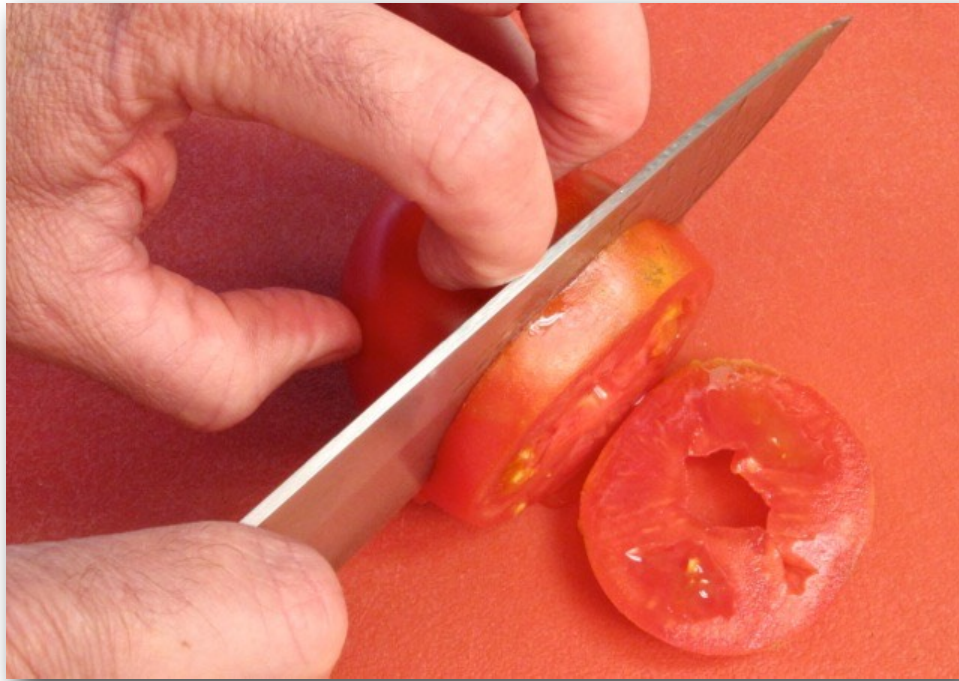
1. Rinse and shake dry **1-2 medium sized ripe tomatoes** and a **handful of fresh basil**.



2. Carefully use a sharp knife to make a cone-shaped cut at the **top of the tomato(es)** to remove the tough, fibrous **stem patch**.



Cut the **tomato(es)** into **whole cross section slices** 1/4-1/2 inch (6-12 mm) wide.



3. Pinch the **basil leaves** from their stems with your thumb and forefinger. Then bunch and hold the **basil** to the cutting board with curled fingers, and cut the **leaves** into pieces 1/8 - 1/4 inch (3-6 mm) wide.



Finish by chopping the **basil** coarsely into smaller pieces about like this.



4. Cut the **mozzarella cheese** into slices about 1/4 inch (6 mm) wide.



5. Assemble the **salad** by layering **individual tomato slices** with **slices of mozzarella cheese** and topping with **chopped basil**.



6. Finish with **light drizzle of olive oil**,...



...a very light shake of salt (optional), a good crunch of ground black pepper,...



...and an optional but richly flavorful shot of balsamic (or any) vinegar.

