

# Caprese Salad with Balsamic Glaze

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## Ingredients:

3 large heirloom tomatoes, sliced 1/2" thick  
1, 16 oz log sliced fresh mozzarella  
1, 2.5 oz pkg basil  
1.5 cups good balsamic vinegar  
olive oil  
salt and pepper

## Directions:

Using a small heart-shaped cookie cutter, cut mozzarella slices into heart shapes. Save scraps to snack on later or for other recipes that require shredded mozzarella.

In a shallow casserole dish, or in a deep rectangle plate, arrange slices of tomatoes, mozzarella hearts and basil vertically, in an alternating pattern until dish is filled.

Meanwhile, in a small pot over medium-high heat, bring balsamic vinegar to a boil. Reduce heat to low, and cook balsamic vinegar for 20 minutes until it has reduced by about half and thickened. Remove from heat and let cool in fridge. Bring to room temperature before using.

Drizzle olive oil over tomatoes, mozzarella and basil and season with salt and pepper. Drizzle balsamic glaze over the salad.

Serve immediately.