

# Caprese Salad

Classic Italian Caprese salad with fresh tomatoes, mozzarella, and basil drizzled with homemade balsamic glaze. Ready in 20 minutes!

5	15	20	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Caprese Salad

## Ingredients

- 3 tomato
- 8 oz mozzarella cheese
- 2 tbsp olive oil
- 1 cup balsamic vinegar
- 1 tbsp honey
- 5 leaf basil
- 1 pinch salt
- 1 pinch black pepper

## Instructions

- 1 Make the balsamic glaze**  
Pour 1 cup balsamic vinegar into a small saucepan and bring to a boil over medium-high heat.
- 2** Reduce heat to low and simmer for 10-15 minutes, stirring occasionally, until the vinegar reduces by half and coats the back of a spoon with a syrupy consistency.
- 3** Remove the glaze from heat and set aside to cool completely, about 10 minutes.
- 4 Prepare the ingredients**  
Wash and dry the tomatoes, then slice them into 1/4-inch thick rounds.
- 5** Slice the 8 oz mozzarella into 1/4-inch thick pieces, roughly matching the size of your tomato slices.
- 6** Gently tear the 5 basil leaves into smaller pieces with your hands, keeping them roughly bite-sized.
- 7 Assemble the salad**  
Arrange alternating slices of tomato and mozzarella on a serving platter, overlapping each piece slightly in a single layer.
- 8** Tuck the torn basil pieces between and around the tomato and mozzarella slices.
- 9 Season and serve**  
Drizzle 2 tablespoons olive oil evenly over the arranged salad.
- 10** Drizzle 1 tablespoon of the cooled balsamic glaze over the salad in decorative lines.
- 11** Sprinkle with 1 pinch each of salt and freshly ground black pepper, then serve immediately.

## Tips

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Bring mozzarella and tomatoes to room temperature 30 minutes before serving to enhance their natural flavors and achieve the perfect texture contrast.

Salt tomato slices lightly and let them drain on paper towels for 15 minutes to remove excess moisture and concentrate their flavor.

Tear basil leaves by hand instead of cutting with a knife to prevent bruising and maintain their bright color and optimal flavor release.

Pat mozzarella dry with paper towels before slicing to prevent the salad from becoming watery and diluting the balsamic glaze.

Make balsamic reduction in batches and store extras in the refrigerator - it keeps for weeks and saves time for future preparations.

Use a sharp knife to slice tomatoes and mozzarella cleanly without crushing, ensuring each piece maintains its shape and texture.

Drizzle olive oil first, then balsamic glaze to create distinct flavor layers rather than mixing them together before application.

If balsamic glaze becomes too thick after cooling, thin it with a teaspoon of warm water and whisk until smooth.