CAPRESE SALAD APPETIZER





- 8 oz fresh mozzarella
- 1 large tomato
- 8 fresh basil leaves
 Balsamic Glaze
- 1/4 cup balsamic vinegar
- 1 tbsp honey

DIRECTIONS:

- Place balsamic vinegar and honey in a small pot and mix well
- 2) Bring mixture to a boil
- 3) Reduce heat to medium-low, allow mixture to reduce for around 15-20 minutes. Mix occasionally
- 4) Mixture is done once it thickens and reduces to around 2 tbsp
- 5) Cut mozzarella into 1 oz portions
- 6) Cut tomato into 8 slices
- 7) Plate caprese salad and drizzle balsamic glaze

Enjoy!