

CAPRESE SALAD CUP



Serve your guests traditional flavor in a tomato cup with a fresh mozzarella salad with kale! Use big and beautiful heirloom tomatoes as clever cups for serving your salad. Here's how:

Ingredients

- 2 tubs of 8 oz. Galbani Fresh Mozzarella Ciliegine
- 4 large heirloom tomatoes
- 1 cup kale

DRESSING

- 1 Tbsp. extra virgin olive oil
- 1 Tbsp. aged balsamic vinegar
- ½ tsp. lemon juice Salt and pepper to taste

Directions

- 1. Cut a thin slice off the top of each tomato.
- 2. Scoop out pulp, leaving a ½-in. shell; discard seeds.
- 3. Chop tomato pulp and mix with fresh mozzarella, kale and dressing ingredients in a large bowl. Add to tomato shells and serve cold.