

Heirloom Caprese Salad on Rosemary Skewer

Recipe By Esther Deutsch



Cooking and Prep:  25
m

Serves:  8

Contains: 

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian, Gluten Free,

Low Carb, No Refined Sugar

Source: Whisk by Ami

Magazine

Ingredients (9)

Main ingredients

- rosemary sprigs
- assorted colors heirloom tomatoes
- string cheese or mozzarella cheese, cut into 1 inch slices
- Gefen Olive Oil

Tuscanini Balsamic Vinegar

Tuscanini Sea Salt

fresh ground pepper

oregano, dried or fresh

basil, dried or fresh

Start Cooking

Prepare the Salad Skewer

1. Working with one rosemary sprig at a time, hold leafy end of sprig in one hand. Strip leaves off sprig with other hand, leaving one to two inches of leaves attached to leafy end of sprig. Repeat procedure with remaining rosemary sprigs to make as many rosemary skewers as needed.
2. Thread the tomatoes and cheese onto the skewer. Mix equal parts olive oil and balsamic vinegar. Pour onto skewers. Season with sea salt, fresh pepper, oregano, and basil.