



Cherry Tomato and Mozzarella di Bufala Salad over Bibb Lettuce*

prep time:
15 minutes

makes 6 servings

grocery list

Regina Red Wine Vinegar with Garlic

ShopRite D.O.P extra virgin olive oil

La Baleine Sea Salt

Simply Organic Black Peppercorns

baby basil leaves

Bibb lettuce

12 oz. mozzarella di bufala

cherry tomatoes

garlic and herb crostini

*Exclusive Chef Faith Alahverdian recipe.

cherry tomato and mozzarella di bufala salad over bibb lettuce

1 tbsp. **Regina Red Wine Vinegar with Garlic**

$\frac{3}{4}$ cup **ShopRite D.O.P extra virgin olive oil**

La Baleine Sea Salt

Simply Organic Black Peppercorns

20 baby basil leaves, stems removed

1 head Bibb lettuce, washed and separated into single whole leaves

12 oz. mozzarella di bufala, drained and cut into $\frac{1}{2}$ -inch thick slices

3 cups cherry tomatoes, halved
garlic and herb crostini, for garnish

1. In medium bowl whisk together vinegar and olive oil. Season with salt and freshly ground pepper to taste. Gently stir in baby basil leaves.
2. Arrange two Bibb lettuce leaves on each serving plate. Decoratively layer slices of mozzarella and halved cherry tomatoes. Drizzle lightly with vinaigrette. Garnish with crostini and serve.

Per Serving: 339 calories, 6g carbohydrate, 13g protein, 31g fat, 11g saturated fat, 1g fiber, 40mg cholesterol, 410mg sodium

cook's journal

WKS_DiBufalaSalad

kitchen tools

measuring utensils

chef's knife

cutting board

medium bowl

whisk

serving spoon

recipe note

This recipe is a nice spin on the classic caprese salad, and is the perfect summertime dish.

a good idea

Because this salad is so simple, always use high-quality ingredients.

