



avocado caprese salad;

1. (ah-voh-cah-doh kah-preez sah'lahd) *noun*. Chopped tomatoes, avocado, and mozzarella tossed with a balsamic vinegar.
2. Produces 4 servings.
3. Preparation 10 mins.
4. Oven temperature set to --.

Ingredients;

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|--------------------------|--------------------|
| 2 small avocados | 1 large tomato |
| 4 oz fresh mozzarella* | salt & pepper |
| 3 Tbsp. balsamic vinegar | 1 tsp. dried basil |

*alternatively, mozzarella pearls

Instructions;

1. Slice avocados in half and remove pits. Slice into cubes, and scoop out with a spoon. Add to a bowl.
2. Cut tomato into slices, and remove the seeds and wet area. Dice into same size cubes as the avocados. Add to the bowl.
3. Slice mozzarella into similar sized cubes and toss together with other ingredients in the bowl.
4. Sprinkle with salt, pepper, basil, and balsamic vinegar and toss together.