

Tomato, Basil, and Fresh Mozzarella Salad

What goes together better than tomato, basil and fresh mozzarella cheese??? I'd have to say this is my favorite food combination in all the world. Here's my favorite simple summer salad recipe, but trust me, it's not just for summer. I enjoy this year round!

Salad

Red Onion, thinly sliced, slices separated
1 garlic clove, minced
1-2 Tablespoons of extra-virgin olive oil
1-2 Tablespoons of balsamic vinegar

Place the olive oil in a small pan. Add the garlic and slices of red onion. Sauté slowly over medium heat for about 3 minutes, add the vinegar. Continue to sauté until the onions are translucent. Remove from heat. Cool. With a slotted spoon, remove the onions from the pan and place into a dish, cover and refrigerate until time to serve. (This may be done ahead of time)

Beefsteak Tomatoes, sliced
Fresh Mozzarella Cheese, sliced
Fresh Basil leaves

Vinaigrette

4 teaspoons balsamic vinegar
4 Tablespoons extra-virgin olive oil
Whisk the vinegar and oil together until emulsified.

Onto each salad plate, place a slice of tomato, top with a basil leaf, followed by a slice of mozzarella. Repeat the layers. Place some of the caramelized onions on the side of each plated 'tomato tower'. Drizzle each plate with a bit of the vinaigrette, eat and enjoy!

