



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

AUG 2013
Recipe 50

For more recipe ideas, please visit:
WWW.GCFARMS.COM/RECIPES.HTML

Tossed Caprese Salad with Prosciutto, Baby Greens and Sweet Basil

PREPARATION

For Dressing

- 1 - Blend the balsamic vinegar, sugar and garlic in a small bowl. Whisk in olive oil and add salt and pepper to taste.

For Salad

- 1 - Toss the spring mix, basil leaves and kalamata olives with a few tablespoons (to taste) of dressing until well combined.
- 2 - Add spring mix to each plate and garnish with tomato slices. Put a slice of mozzarella on top of each tomato and then drizzle with a little more dressing. Finally, add a few strips of prosciutto on top of the tomatoes and mozzarella and serve.



Tossed Caprese Salad with Prosciutto,
Baby Greens & Sweet Basil

Cook's Note: Inspired by traditional Caprese salad, this tossed salad version with baby greens, fresh basil leaves, tender mozzarella and savory prosciutto lightly dressed in a balsamic vinaigrette dressing is a delicious combination -- perfect for warm summer afternoons.

Bon Appetit!
-George

(photo by Marc-Henri)

INGREDIENTS

For Dressing

- 2 tablespoons aged balsamic vinegar
- 1 teaspoon sugar
- 1 clove minced garlic
- 1/4 cup GC Farms' extra virgin olive oil
- salt and pepper to taste

For Salad

- 1 bag baby spring mix lettuce
- 1 ounce fresh basil leaves, thinly sliced
- 3 whole ripe tomatoes, thickly sliced
- 12 ounces mozzarella, sliced thickly
- 12 thin strips of prosciutto
- 1/2 cup kalamata olive, pitted

COOK'S NOTE:

Inspired by traditional caprese salad, this tossed version with baby greens, fresh basil leaves, tender mozzarella and savory prosciutto lightly dressed in a balsamic vinaigrette dressing is a delicious combination - perfect for warm summer afternoons.

Bon Appetit!
-George