

40 YEARS OF SERVICE



Watermelon Caprese Salad

This refreshing twist on the classic caprese salad replaces tomatoes with sweet, juicy watermelon. Basil and balsamic vinegar push this easy summer salad to the savory side, but if you want some sweeter notes, opt for balsamic glaze. An optional drizzle with extra-virgin olive oil at the end helps marry the flavors.

Prep Time: 15 mins

Total Time: 15 mins

Servings: 6

Yield: 6 servings

Ingredients

- 4 ounces fresh mozzarella, cut into 1/2-inch pieces
- 1/4 teaspoon salt
- 1/4 teaspoon ground pepper
- 4 cups cubed seedless watermelon
- 1/4 cup thinly sliced fresh basil
- 1 tablespoon best-quality balsamic vinegar or balsamic glaze (see Tip)
- 1 tablespoon extra-virgin olive oil (Optional)

Directions

Stir mozzarella, salt and pepper together in a medium bowl. Add watermelon and basil; toss to combine. Drizzle with balsamic vinegar (or glaze) and olive oil (if desired).

Nutrition Profile

[Egg Free](#) [Gluten-Free](#) [Low Carbohydrate](#) [Nut-Free](#) [Soy-Free](#) [Vegetarian](#)

Tips

Tip: Balsamic glaze is balsamic vinegar that's cooked until it's very thick. Look for it with other vinegars in well-stocked supermarkets. Or make balsamic glaze yourself by boiling 1 cup balsamic vinegar in a small saucepan over medium-high heat until syrupy and reduced to about 1/4 cup, 10 to 14 minutes. Let cool before using some in this dish and refrigerating the rest for another use.

Courtesy of EatingWell, <https://www.eatingwell.com/recipe/280969/watermelon-caprese-salad/>