

Caprese Salad Skewers

Fresh cherry tomatoes, mozzarella balls, and basil leaves drizzled with a sweet balsamic glaze. A light and colorful appetizer that awakens the palate.



Salad

10 min

Total time

Easy

Difficulty

180

kcal / serving

Ingredients

- 6 cherry tomatoes
- 6 small mozzarella balls (bocconcini)
- 6 fresh basil leaves
- 2 tablespoons balsamic glaze
- 1 teaspoon olive oil
- Salt and pepper to taste
- 6 small wooden skewers

Steps

- 1 Wash the cherry tomatoes and basil leaves thoroughly.
- 2 Drain the mozzarella balls and pat dry.
- 3 On each skewer, thread one cherry tomato, one mozzarella ball, and one basil leaf, repeating until all ingredients are used.
- 4 Arrange the skewers on a plate.
- 5 Drizzle olive oil evenly over the skewers.
- 6 Season lightly with salt and pepper.
- 7 Finally, drizzle the balsamic glaze over the skewers for a sweet tangy finish.
- 8 Serve immediately or chill for 10 minutes before serving for a cooler appetizer.