

CAPRESE CHRISTMAS WREATH

By Dr. Cindy Tanzar
(Maintenance/Special Occasions)

This salad can be made as large or as small as needed. The ingredients do not need to be exact, and you can make your wreath very full or simple. Just have fun with it!
Makes a beautiful addition to your table.
Makes 2-4 servings.



INGREDIENTS

WREATH:

1-2 large bunches of basil, depends on wreath size

Baby mozzarella balls

Package of cherry tomatoes

Optional ideas: Kalamata or green olives, add arugula to fill in the wreath if you lack basil, sprinkle with herbs, use different colors of tomatoes

DRESSING:

3/4 cup extra virgin olive oil

1/4 cup organic Balsamic vinegar

1 Tbsp Dijon mustard

1 clove garlic, minced

1/2 tsp Pink Himalayan salt

1/4 tsp black pepper

Liquid stevia drops, to taste



INSTRUCTIONS

To make the dressing, place all the ingredients into a jar with a tight-fitting lid. Shake until well-emulsified. Refrigerate leftover dressing for up to a week.

To make the wreath, arrange basil on a large platter in the shape of a wreath.

Add tomatoes (can be cut in halves or whole) and mozzarella balls on top and between the basil leaves. Make it as full as you like – there is no right or wrong way to do it.

Drizzle the Balsamic dressing lightly over the wreath when ready to serve.