

Plum Caprese Salad



- 4 **plums**
- 4 *ounces* **fresh mozzarella**, sliced
- 10 **basil leaves**
- 2 *Tablespoons* **extra virgin olive oil**
- 1 *Tablespoon* **balsamic vinegar**
- salt and pepper to taste**

- 1 Using a sharp knife, slice plums into thin half moon slices, carving out the pit.
- 2 Layer slices of plum with mozzarella and basil leaves for a beautiful presentation.
- 3 Just before serving, drizzle with olive oil and balsamic vinaigrette.

Per serving: 180 calories, 8g protein, 9g carbohydrate (1g fiber), 13g fat (5g sat, 8g mono/poly), 151mg sodium

Serves 4

SEASONED COOK

If you can't find plums, use peaches instead. For a thicker dressing, reduce the balsamic vinegar to a syrup over low heat.