Recipe of the Week

Plum Caprese Salad

Ingredients

Pomegranate Drizzle:
• 1/2 cup pomegranate juice
• 2 tablespoons white balsamic vinegar
• 1/2 teaspoon sugar

Caprese Salad:
• 3 black plums, pitted and thinly sliced
• 1-8 oz ball fresh mozzarella, thinly sliced
• 2 tablespoons extra-virgin olive oil
• 2 tablespoons snipped fresh basil
• 1 teaspoon grated lemon zest

Directions

1. Place pomegranate juice in a saucepan and simmer over medium heat for about 10 minutes until reduced to 2 tablespoons. Stir in vinegar and sugar; cover and chill until ready to use.

2. To prepare salad, arrange plum slices alternately with mozzarella on a platter. Drizzle with chilled pomegranate mixture and olive oil; sprinkle with basil and lemon zest. Serve as a salad or as an appetizer with grilled baguette slices.

Serves 8
Nutrition: 140 calories, 10 g fat, 4 g saturated fat, 6 g carbohydrate, 6 g protein, 180 mg sodium
Source: Oldways