



*Simple,  
Seasonal,  
Sustainable*

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*



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