

# WTF DO I DO WITH

{ what the fork }

## Sweet King™ Vine Ripe Tomatoes ?



CAPRESE SALAD WITH SWEET KING™ TOMATOES

### INGREDIENTS

**3** Sweet King™ Tomatoes, sliced  
**16 oz** fresh mozzarella cheese, sliced  
**1 cup** balsamic vinegar  
**¼ cup** honey  
**¼ cup** extra-virgin olive oil  
Ground black pepper, to taste  
Fresh basil leaves  
Salt, to taste

**Prep Time:** 10 min

**Cook Time:** 10 min

**Servings:** 2



### DIRECTIONS

- 1** To make the dressing, stir the balsamic vinegar and honey together in a saucepan over high heat. After it comes to a boil, reduce the heat and let it simmer for about 10 minutes. Set it aside to cool.
- 2** Arrange the slices of Sweet King tomato and slices of mozzarella cheese on a serving dish. Make sure to alternate between cheese and tomato.
- 3** Add in some fresh basil leaves (on top or in between).
- 4** Once arranged in the perfect pattern, sprinkle with salt and black pepper, to taste.
- 5** Drizzle over with the balsamic sauce and some olive oil.
- 6** Enjoy!

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