

# Caprese Skewers with Balsamic Drizzle

## Ingredients

- 1 cup balsamic vinegar
- cherry or grape tomatoes
- mini mozzarella cheese balls (could use regular sized ball cut into bite-sized pieces)
- fresh basil leaves, cut in half if large
- salt & pepper
- toothpicks



## Directions

Bring balsamic vinegar up to a boil in a saucepan, then lower heat to medium and simmer until it's the consistency of thin maple syrup, about 10 minutes. Pour into a bowl and let cool.

Cut tomatoes in half. Thread a mini mozzarella cheese ball, basil leaf (fold in half if large) and a tomato half onto a toothpick. Repeat with remaining ingredients. Sprinkle with salt & pepper, then drizzle cooled balsamic reduction on top.

Recipe from

<https://iowagirleats.com/2012/02/02/caprese-skewers-with-balsamic-drizzle/>

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