



# Caprese Salad with red onion, Balsamic vinegar and Herb Spice Blend

SERVINGS: 6

PREPPING TIME: 10 MIN

COOKING TIME: 15 MIN

APPROX

## Ingredients

2KG fresh ripe tomatoes, sliced  
 250g fresh mozzarella cheese, sliced  
 1/2 red onion, thinly sliced  
 1/4 cup fresh basil leaves, torn  
 1/4 cup extra-virgin olive oil  
 2 tablespoons balsamic vinegar  
 1 TSP of The One Eighty Blend By  
 SAUC'D LOWNSLOW  
 Salt and pepper to taste



## Directions

1. Arrange the tomato and mozzarella slices on a large platter.
2. Scatter the thinly sliced red onion on top of the tomatoes and mozzarella.
3. Sprinkle the torn basil leaves over the top of the salad.
4. In a small bowl, whisk together the olive oil, balsamic vinegar and The One Eighty Blend until well combined. Season with Salt & Pepper to taste
5. Drizzle the balsamic vinaigrette over the salad.
6. Let the salad sit for 5-10 minutes to allow the flavours to meld together.
7. Serve the Caprese Salad immediately, and enjoy!

Tip: You can also add some freshly ground black pepper on top for an extra flavour boost. And, if you want to make it even more substantial, you can serve the salad with some crusty bread or grilled chicken.