WATERMELON CAPRESE

Yields 4 servings
Prep Time: 10 minutes

1 small watermelon, sliced
1 mozzarella ball, sliced
2 tablespoon sliced fresh basil
1 teaspoon extra-virgin olive oil
1 teaspoon balsamic glaze
a pinch of freshly ground black pepper
a pinch of sea salt

1. Slice watermelon into 1/2” thick squares, about 3”-x- 3”. Slice mozzarella into 1/2” slices.
2. On a serving dish, alternate slices of mozzarella and watermelon. Sprinkle with basil, sea salt and pepper.
3. Drizzle with olive oil and balsamic glaze and serve.

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