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# Caprese Salad with Basil Vinaigrette

Total time: 30 min Yield: 8 as a side dish

## Ingredients

1 cup orange juice  
2/3 cup tomato sauce  
3 Tbsp tomato paste  
1 cup fresh basil (packed)  
2 clove garlic (minced)  
1 tsp garlic salt  
1/4 cup apple cider vinegar  
3 Tbsp extra virgin olive oil  
salt (to taste)  
pepper (to taste)  
8 oz fresh mozzarella  
3 large ripe tomatoes (cut into thick slices then quartered, multi colored if possible)  
handful of grape tomatoes (halved)  
2 large Japanese cucumbers (partially peeled and sliced on the diagonal)  
6 cup fresh romaine lettuce (in bite-size pieces)  
5 fresh basil leaves (sliced thin for garnish)

Prep Time: 30 min Total Time: 30 min

## Instructions

Make the Basil Vinaigrette by combining all of the ingredients (orange juice, tomato sauce, tomato paste, one cup of fresh basil, garlic, garlic salt, apple cider vinegar, extra virgin olive oil, salt and pepper to taste) in a blender or food processor and pulsing until the basil is chopped and the dressing is a smooth consistency.

Assemble the salad in a salad bowl and toss together with big drizzles of the dressing and topping off with the basil leaves for garnish.

## Recipe brought to you by:

Chef Michi Holland

## Source:

Chef Michi Watarai