

Watermelon Caprese Salad

Ingredients

- 1 small Seedless Watermelon, cubed
- 10-15 pieces Fresh Mozzarella Pearls
- 2-3 Tablespoon Balsamic Glaze
- 1-2 handfuls of fresh basil, chopped
- 1 pint fresh blueberries
- 1 cup fresh blackberries
- 1 pinch Sea Salt
- Silicone star mold

Directions

1. Preheat oven to 300 degrees F.
2. Place one mozzarella ball into each star silicone mold. Place in the oven for 5-7 minutes. Let cool completely.
3. Wash watermelon and cube
4. Wash blueberries, blackberries and basil.
5. Chop basil
6. Combine all ingredients. Drizzle with balsamic glaze and sprinkle with salt
7. Enjoy!

MADE WITH LOVE

by Teresa Forehand