JANE SMITH LIFESTYLE

Caprese Party Bites

Prep: 15 min | Cook: 0 min | Serves: 24 bites



Fresh tomato, mozzarella and basil bites add something light and colorful to a game-day spread.

Ingredients

- 24 cherry or grape tomatoes
- 24 small fresh mozzarella pearls
- Fresh basil leaves
- 2 tbsp extra-virgin olive oil
- Balsamic glaze
- Flaky salt
- Freshly ground black pepper
- 24 cocktail picks

Directions

1. Thread one tomato, a folded basil leaf and one mozzarella pearl onto each cocktail pick.
2. Arrange on a platter.
3. Just before serving, drizzle lightly with olive oil and balsamic glaze.
4. Finish with flaky salt and freshly ground black pepper.

Jane's Note

Assemble these several hours ahead, cover and refrigerate. Wait until serving to add the oil, balsamic glaze and seasoning.

Storage: Refrigerate leftovers promptly in a covered container.