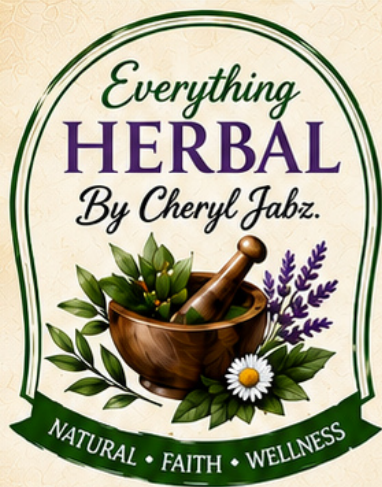




Classic CAPRESE SALAD

❖ A TASTE OF ITALY ❖



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THIS
RECIPE!

God's Recipe of Anointing Oil

Exodus 30:23–25 (KJV)

And thou shalt take the chiefest of the spices, even pure myrrh five hundred shekels, and of sweet cinnamon half so much, even two hundred and fifty shekels, and of sweet calamus two hundred and fifty shekels,

And of cassia five hundred shekels, after the shekel of the sanctuary, and of oil olive an hin:

And thou shalt make it an holy anointing oil, an ointment compounded after the art of the apothecary...



Made with Love & Simple Ingredients

Ripe Tomatoes • Fresh Mozzarella
Basil • Extra Virgin Olive Oil
Balsamic Glaze • Herbs
A Taste of Italy
Straight from the Heart!



INGREDIENTS

- ❖ 4 large ripe tomatoes, sliced 1/4-inch thick
- ❖ 8 oz fresh mozzarella, sliced 1/4-inch thick
- ❖ Fresh basil leaves
- ❖ 2 tbsp extra virgin olive oil
- ❖ 1 tbsp balsamic glaze (or balsamic reduction)
- ❖ 1/2 tsp dried oregano (optional)
- ❖ Salt and black pepper to taste



INSTRUCTIONS

- 1 Arrange tomato and mozzarella slices alternating on a serving platter.
- 2 Tuck fresh basil leaves between the slices and over the top.
- 3 Drizzle with olive oil.
- 4 Drizzle with balsamic glaze.
- 5 Sprinkle with oregano (if using), salt, and black pepper.
- 6 Let rest for 5 minutes to allow the flavors to meld.
- 7 Serve immediately and enjoy!



DID YOU KNOW?

Tomatoes are rich in lycopene, an antioxidant that supports heart health. Basil adds anti-inflammatory benefits and brings a burst of flavor to every bite!



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