

### Easy Caprese Salad:

1 pint red cherry tomatoes (washed and halved)  
1 pint yellow cherry tomatoes (washed and halved)  
1 large ball fresh mozzarella cheese  
Fresh basil leaves, rolled tightly and chiffonade\*  
Extra virgin olive oil (to taste)  
Kosher salt and black pepper to taste

Combine first three ingredients in non-metal bowl and mix gently. Add olive oil, salt and pepper to taste. If you want to change the flavor, add some good balsamic vinegar (sparingly). Enjoy

\* **Chiffonade** is a cooking technique in which herbs or leafy green vegetables (such as spinach and basil) are cut into long, thin strips. This is generally accomplished by stacking leaves, rolling them tightly, then cutting across the rolled leaves with a sharp knife, producing fine ribbons.

"Chiffon" is French for "rag" referring to the fabric-like strips that result from this technique. To chiffonade simply means to turn into rag-like strips.

This technique is unsuited to small, narrow, or irregularly-shaped herb leaves such as parsley, thyme or rosemary due to there being less surface area for the knife to do a practical job.

From Wikipedia