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▶▶▶▶ January 2013 ◀◀◀◀

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# Caprese Salad

**Prep Time:** 15 mins

**Total Time:** 15 mins

## Ingredients

- ❖ 2 medium tomato(es), red, cut into wedges
- ❖ 2 medium tomato(es), yellow, cut into wedges
- ❖ 3/4 cup(s) cheese, mozzarella, diced
- ❖ 1/4 cup(s) parsley, fresh, chopped
- ❖ 2 tablespoon basil, fresh, chopped
- ❖ 1/4 teaspoon salt
- ❖ pepper, black ground, to taste

## Preparation

Gently toss tomatoes, mozzarella, parsley, basil and salt together in a large bowl. Season with pepper.

