



CHRISTOPHER CREEK
Spice Company

Creek Style Caprese Salad

Makes 2-3 Servings

Fish Rub
3-4 Roma Tomatoes
1 Ball Fresh Mozzarella (about 8-10 slices)
Fresh Basil
Olive Oil
Balsamic Vinegar



Slice the tomatoes into $\frac{1}{4}$ inch pieces and place on paper towel to drain...turning once.

After the tomatoes have drained on paper towel, transfer to a cold plate and coat tomatoes with Fish Rub on both sides.

Cut the mozzarella into $\frac{1}{4}$ inch pieces.

Chiffonade, or chop basil.

To arrange on plate, start with a tomato slice, then cheese, cover with basil and drizzle with olive oil. Finish with a couple drizzles of balsamic vinegar.

Serve with grilled anything...Enjoy!

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