



Watermelon, Mozzarella and Basil Salad



Servings: 4

Prep Time: 10min

Cook Time: 5min

Ingredients

- 2 cups of watermelon chopped into medium-sized chunks
- 1 ball of Mozzarella
- bunch basil leaves
- ½ cup balsamic vinegar
- 2 tsp granulated sugar
- salt and pepper, to taste

Directions

1. To make the balsamic reduction, place balsamic vinegar and sugar in a pan and bring to the boil, reduce heat and
2. simmer for about 5 minutes, or until the vinegar has reduced by half.
3. Divide watermelon between 4 plates or place on one large platter, top with basil leaves.
4. With your hands, tear the mozzarella into large chunks and place on top of watermelon.
5. Drizzle the balsamic reduction over the watermelon, basil and mozzarella.
6. Season with salt and pepper and serve immediately.