



## Caprese Salad Skewers

**Servings:** 2

**Prep Time:** 5min

**Cook Time:** 15min

### Ingredients

- 400 g bocconcini balls (baby mozzarella)
  - 200 g rosa tomatoes
  - 20 g fresh basil leaves
  - 1 cloves garlic, crushed
  - 1/2 c extra virgin olive oil
  - juice of 1/2 a lemon
  - salt and milled black pepper
  - ciabatta to serve
- Pesto Drizzle:**
- 10 g basil leaves
  - 20 g blanched almonds

### Directions

1. Alternately thread 1 bocconcini, 1 rosa tomato and a basil leaf onto small skewers. Season with salt and pepper.
2. For the pesto: Pulse all ingredients in a blender until combined. Season to taste and pour into a bowl.
3. To serve: Arrange caprese skewers on a platter or board and serve with pesto and fresh ciabatta.