



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

CAPRESE SALAD WITH LEMON BALSAMIC DRESSING

8 ounce container fresh baby spinach leaves	2 tablespoons fresh basil
1 container grape tomatoes, halved	2 cloves fresh garlic, minced
1 container mozzarella pearls	Zest of 1 lemon
2 tablespoons fresh parsley	

LEMON BALSAMIC DRESSING

2 teaspoons fresh lemon juice	1 tablespoon balsamic vinegar
2 tablespoons olive oil	

1. In a small bowl, mix the lemon juice, olive oil, and balsamic vinegar. Set aside.
2. Place spinach in a large bowl.
3. Add mozzarella pearls, halved tomatoes, parsley, basil, lemon zest, and garlic.
4. Pour dressing over top and gently stir to combine.
5. Serve immediately.

Recipe by: Dawn

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