

Strawberry Caprese

This strawberry caprese salad is a California-style seasonal twist on the classic Italian tomato and basil appetizer! Try it with a glass of crisp, slightly chilled white wine—we like to pair it with a California Chenin blanc.

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Prep Time: 15 minutes **Total Time:** 15 minutes

Category: Salad

Cuisine: California



ingredients

For the vinaigrette

- 3 tablespoons olive oil
- 2 tablespoons balsamic vinegar

For the salad

- 2 cups strawberries, slice in half
- 1 bunch chopped basil
- 1 cup bocconcini (mozzarella balls)
- 1/2 cup chopped walnuts
- sea salt

instructions

1. Whisk together the olive oil and balsamic vinegar in a small bowl.
2. Combine the strawberries, basil, bocconcini and walnuts in a large bowl.
3. Add half the vinaigrette to the strawberry mix and toss to combine. Add more vinaigrette as needed to taste.
4. Arrange on a large plate or platter, sprinkle sea salt and serve immediately.

nutrition

Serving Size: 6

Calories: 642

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