

Fresh Mozzarella and Tomato Salad with Marinated Raisins

Servings: 6

Preparation Time: 15 minutes

Start to Finish Time: 45 minutes

3/4 cup raisins

4 tablespoons olive oil

3 tablespoons balsamic vinegar

1/2 teaspoon dried oregano

1/2 teaspoon dried thyme

1/2 teaspoon dried rosemary

1/2 teaspoon salt

1 pound fresh mozzarella, cut in 1/4" slices

3 medium tomatoes, cut in 1/4" slices

1 cup fresh basil leaves (about 1/2 bunch)

fresh cracked black pepper

Combine raisins, olive oil, balsamic vinegar, , herbs, and salt in microwave safe bowl.

Microwave contents on high power for 30-45 seconds until warm. Stir.

Refrigerate 30 minutes or until cool. (Raisins can be prepared up to 24 hours ahead and refrigerated).

Arrange alternate overlapping slices of mozzarella , tomato, and basil leaves on a large platter. Spoon raisin mixture evenly over salad. Season with fresh cracked black pepper.

Per Serving (excluding unknown items): 149 Calories; 9g Fat (52.4% calories from fat); 1g Protein; 18g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 186mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 1 Fruit; 2 Fat.