



MARINATED MOZZARELLA SKEWERS

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15 minutes active, one hour inactive

INGREDIENTS

Cheese Marinade:

3 tbsp. olive oil

1/8 tsp. red pepper flakes

1 tsp. dried basil

1 tsp. dried oregano

1 clove minced garlic

1/4 tsp. salt

1/8 tsp. ground black pepper

Skewers:

1 lb. mozzarella cut in 3/4"cubes

1 peach, cut into slices

10 fresh basil leaves

DIRECTIONS

Whisk together ingredients for the cheese marinade. Add cheese cubes to marinade. Toss to coat. Cover and let marinate in the refrigerator for at least one hour or up to overnight. Assemble skewers by placing a peach slice, basil leaf and cheese cube on each. Drizzle a tablespoon of the leftover marinade over the skewers, if desired, and serve immediately.

