

Citrus Caprese

Antipasti
Servings: 4



This is a perfect recipe for the Arizona citrus season. Use your fresh, seasonal oranges and grapefruits for a healthy and delicious antipasti salad

1 Arizona Orange

1 Arizona Grapefruit

QCOM Fig Balsamic
Vinegar

QCOM Tuscan Estate Extra Virgin Olive
Oil

Fresh Basil leaves

Fresh mozzarella

Peel orange and grapefruit, slice against the sections. Slice fresh mozzarella. Arrange on plate by alternating orange, mozzarella, and grapefruit slices. Drizzle with Fig Balsamic and finish with Tuscan Estate Extra Virgin Olive Oil. Garnish with basil leaves.