

Mini Caprese Salad Cups

| | |
|-----------------------|------------------|
| Servings: | 50.00 |
| Meal Type: | Lunch |
| Category: | Other |
| HACCP Process: | Same Day Service |

Huff-Caprese Salad cups

Nutrition Information

| | | | |
|----------------------|----------|---------------------|----------|
| Calories | 110.18 | Protein | 6.24g |
| Fat | 6.63g | SaturatedFat | 3.00g |
| Trans Fat | 0.00g | Cholesterol | 20.00mg |
| Carbohydrates | 5.15g | Fiber | 0.09g |
| Sugar | 0.70g | Sodium | 166.08mg |
| Iron | 0.08mg | Vitamin C | 0.00mg |
| Vitamin A | 200.00IU | Calcium | 154.00mg |

Ingredients

50 Phyllo cups

READY_TO_EAT

Serve at room temperature

25 Gram Fresh Basil

READY_TO_EAT

slice 1 leaf in half

50 Ounce CHEESE MOZZ FRSH BURRATA 4Z 6-2CT

9 Each DRESSING VINAG BALSM PKT 60-1.5ZLTHSE

READY_TO_EAT

Open, pour and enjoy!

2 Cup TOMATO CHERRY 11# MRKN

25 cherry tomatoes sliced in 1/2 = 50 servings

Preparation Instructions

1. Wash Cherry tomatoes and Basil- pat dry with paper towel.
2. Slice Cherry tomatoes in half, place in bowl.
3. Take Phyllo cup out of packaging and place 50 cups on sheet tray.
4. Open container of Mozzarella balls and drain liquid
5. Look at basil and decide if they need to be cut in half and what can be used as a whole leaf.
6. Place 1 Mozzarella ball in each of the 50 phyllo cups
7. Place 1/2 sliced Cherry tomato next to mozzarella ball
8. Place Basil leaf next to Cherry tomato.
9. Lightly drizzle the Balsamic Vinagerette over each of the 50 caprese cups.
10. Cover with plastic bag & Refrigerate until time to serve.