avocado caprese mosaic salad



featured product:
butter, baby!

whoever said "we eat with your eyes first" definitely had something like this avocado caprese recipe in mind.

is it a salad or an appetizer? food or art? one thing we do know, this mosaic is fun to assemble, simple to tailor for your preferences, and it makes the perfect statement dish with its background of butter, baby! lettuce.

ingredients

salad
1 clamshell **organicgirl butter, baby!**
1 English cucumber, chopped
1 block fresh mozzarella, cubed
1–2 avocados, diced
1 cup cherry tomatoes, halved

maple balsamic vinaigrette
? cup olive oil
¼ cup balsamic vinegar
1½ tablespoons maple syrup
1 teaspoon Dijon mustard
1 teaspoon sea salt
2 teaspoons minced garlic

directions

1. add the butter, baby! to a large serving platter or shallow bowl, creating an even bed of greens.

2. arrange the cucumber, mozzarella, avocado, and cherry tomatoes over the greens in neat sections or rows to create a colorful mosaic-style presentation.

3. in a small bowl or jar, whisk together the olive oil, balsamic vinegar, maple syrup, dijon mustard, sea salt, and minced garlic until well combined.

4. drizzle the balsamic vinaigrette over the salad just before serving.