

SHOPPING LIST

Caprese Salad

- ☐ Beefsteak Tomatoes
- ☐ Fresh Mozzarella
- ☐ Extra-Virgin Olive Oil
- ☐ Balsamic Vinegar
- ☐ Salt and Pepper
- ☐ Fresh Basil Leaves

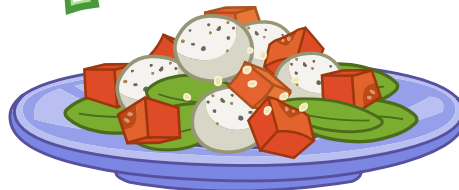
First, check off the items you already have at home.



Lunch Labbers Present SIDE DISHES



Caprese Salad



VEGETARIAN



YES

TIME



Under 30 min.

DIFFICULTY



Easy

SERVES



YOU WILL NEED



2 medium ripe beefsteak tomatoes, cored and sliced thin



1 tablespoon balsamic vinegar



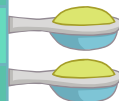
salt and pepper



2 large (3-inch) balls fresh mozzarella, sliced thin



12 fresh basil leaves, torn in half



2 tablespoons extra-virgin olive oil

ATTENTION KIDS: Always cook with a grownup!

STEP 1: Layer the slices of tomato and mozzarella on a large platter. Drizzle with the oil and balsamic vinegar, and season with 1/4 teaspoon of salt and 1/4 teaspoon of pepper. Scatter the basil on top, and serve.



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Nutrition Facts

Serving Size 1 serving (160g)
Servings Per Container

Amount Per Serving	
Calories 240	Calories from Fat 180
Total Fat 20g	31% Daily Value
Saturated Fat 9g	45%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 160mg	7%
Total Carbohydrate 4g	1%
Dietary Fiber 1g	4%
Sugars 3g	
Protein 10g	
Vitamin A 15%	Vitamin C 20%
Calcium 2%	Iron 2%

*Percent Daily Values are based on a diet of other people's secrets. Your daily values may vary depending on your calorie needs.

Total Fat 20g 31%
Saturated Fat 9g 45%
Trans Fat 0g
Cholesterol 45mg 15%
Sodium 160mg 7%
Total Carbohydrate 4g 1%
Dietary Fiber 1g 4%
Sugars 3g
Protein 10g
Vitamin A 15% Vitamin C 20%
Calcium 2% Iron 2%