

Haggen
— KIDS —
Cooking
CLUB



SERVES: 4-8

PREP TIME: 10 MIN

COOK TIME: 15 MIN

SKILL LEVEL:



REQUIRES USE OF:



TOMATO & MOZZARELLA SKEWERS

INGREDIENTS:

16 grape tomatoes
16 baby mozzarella balls
8 basil leaves, torn in half
wooden toothpicks
olive oil
salt and pepper

ITEMS TO GATHER:

apron
small pairing knife
cutting board
medium bowl
rubber spatula
wooden toothpicks



GET COOKIN'!

INSTRUCTIONS:

Place all your ingredients, prep and cooking tools on the counter near your cooking area.

Cut tomatoes in half and place in a bowl. Add the mozzarella balls and drizzle with olive oil.

Sprinkle tomatoes and mozzarella with salt and pepper. Toss gently using the spatula. Set aside.

Tear basil leaves in half.

Slide a tomato half onto a wooden toothpick. Next slide a basil leaf onto the same toothpick. Add a mozzarella ball and finish the skewer by sliding a second tomato half onto the end.

Repeat, using the same pattern until you have made 16 skewers.

ENJOY!

HELPFUL HINTS:

Aged balsamic vinegar tastes sweet and adds a delicious flavor when drizzled across these skewers. Give it a try!

HERBS 101:

1. **Basil**—sweet and peppery
2. **Sage**—woody
3. **Rosemary**—woody and pungent
4. **Dill**—sweet and citrusy
5. **Cilantro**—lemony and bright
6. **Tarragon**—licorice and peppery
7. **Chives**—mild oniony flavor
8. **Thyme**—grassy and minty
9. **Oregano**—minty and peppery

