**Recipe:** Tomato Mozzarella Salad  
**Makes:** 6 servings

**Ingredients:**  
- 4 fresh tomatoes  
- 6 ounces part-skim mozzarella cheese (block)  
- 1-2 cups fresh basil leaves

**Dressing ingredients:**  
- 2 tablespoons olive or canola oil  
- 3 tablespoons red wine vinegar  
- 1 tablespoons water  
- 2 teaspoons sugar  
- 1/4 teaspoon salt  
- 1/8 teaspoon pepper  
- 1 garlic clove minced

**Directions:**  
1. Cut tomatoes into wedges and place in bowl.  
2. Cube mozzarella and add to tomatoes.  
3. Tear basil leaves into large pieces and add to tomatoes.  
4. Combine oil, vinegar, water, sugar, salt, pepper and garlic, and pour over tomato mixture.

**Nutrition Facts**

6 servings per container  
1/6 of recipe (141g)

<table>
<thead>
<tr>
<th>Amount per serving</th>
<th>Calories</th>
<th>100</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Fat</td>
<td>5g</td>
<td>6%</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>0.5g</td>
<td>3%</td>
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<tr>
<td>Trans Fat</td>
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<td></td>
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<tr>
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<tr>
<td>Sodium</td>
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<tr>
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<tr>
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<tr>
<td>Protein</td>
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</table>

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**Source:** Broome County Cornell Cooperative Extension

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Recipe analyzed using The Food Processor® Nutrition Analysis Software from ESHA Research, Salem, Oregon.

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