

The image shows two Beefsteak Caprese Hasselback tomatoes. Each tomato is sliced vertically into thin, fan-like segments, revealing a filling of alternating layers of red tomato, white mozzarella cheese, and green basil leaves. The tomatoes are garnished with a sprinkle of black pepper. They are resting on a light-colored wooden cutting board. In the background, a white wooden surface is visible. A white rectangular text box with red borders is centered over the image.

BEEFSTEAK CAPRESE HASSELBACK

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Prep time: 10 Minutes
Cook time: N/A
Servings: 4 People

INGREDIENTS:

2 Beefsteak Tomato
3 oz. fresh Mozzarella, thinly sliced
8 fresh basil leaves
Coarse salt & pepper to season

DIRECTIONS:

Wash Beefsteak Tomatoes

Thinly slice each tomato 5 to 7 times, being careful not to cut through the bottom.

Thinly slice fresh mozzarella into 10-12 pieces and place into tomato cuts.

Place a fresh basil leaf next to each mozzarella slice and salt and pepper to season.

CHEF'S TIP:

For a warm take on this delicious recipe, toss the hasselback into the oven for 10 minutes at 400 degrees Fahrenheit.