

# Beefsteak CAPRESE HASSELBACK

Don't be fooled by the name. This Beefsteak Caprese Hasselback is no hassle! Satisfy your cheese cravings with this unbelievably easy appetizer.



## 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.



## Nutrition Facts

Serving Size (167g)  
Servings Per Container

Amount Per Serving

Calories 230    Calories from Fat 160

% Daily Value\*

Total Fat 18g    28%

Saturated Fat 10g    50%

Trans Fat 0g

Cholesterol 60mg    20%

Sodium 50mg    2%

Total Carbohydrate 4g    1%

Dietary Fiber 1g    4%

Sugars 2g

Protein 13g

Vitamin A 15%    • Vitamin C 20%

Calcium 2%    • Iron 2%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4



**Prep time:** 10 minutes  
**Cook time:** N/A  
**Serves:** 4 People

## INGREDIENTS:

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



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