

Tropical Salad



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Servings 2

INGREDIENTS

- Cherry tomatoes 6 oz.
- White dragon fruit 1 pc
- Mango 1 pc
- Bocconcini (mozzarella balls) 6 oz.
- Basil leaves 4-5
- Olive oil 1 Tbsp.
- Sea salt 1 Tsp
- Black pepper 1 pinch

Directions

- 1 Cut the dragon fruit in half and scoop as many balls as possible.
- 2 Peel the mango and cut in thin slices.
- 3 Slice the tomatoes in halves.
- 4 Place the basil leaves on top of each other, roll them and slice very thinly with a sharp knife. This cut is called Chiffonade.
- 5 Place the mango on the bottom of the plate making a 'bed'.
- 6 In a bowl, mix the dragon fruit and tomato with the basil, olive oil, salt and basil.
- 7 Plate on top of the mango and sprinkle the black pepper on top and enjoy!

