

# Grilled Avocado Caprese

## INGREDIENTS:

- 1/2 cup *D'Olivo Basil Infused Olive Oil*
- 4 cloves garlic, minced
- Kosher salt & pepper
- 2 California avocados
- 1 pint grape tomatoes, halved
- 16 Bocconcini (small mozzarella balls), halved
- Basil, Chiffonade
- \*D'Olivo Traditional Balsamic Glaze

## DIRECTIONS:

In a small bowl or mason jar, combine the D'Olivo Basil Olive Oil, garlic, Kosher salt & pepper...be liberal with the salt & pepper. Stir it up and allow it to mingle for at least 1 hour.

Prep your tomatoes and mozzarella, season with salt & pepper. 30 minutes before serving, toss them with some of the olive oil mixture.

Oil & heat your grill. Halve your avocados (and remove the pit). Season and brush liberally with the D'Olivo Basil Olive Oil. Place each avocado half face down on your hot grill and grill for 4-5 minutes (leave the lid open). You are just looking for some nice char marks and for the avocado to be heated through.

Remove avocados and plate them. Toss in the basil with the tomato & mozzarella mixture, mix it up and spoon it into and over-top the avocados, drizzle with balsamic glaze & dig in!

\***Balsamic Glaze**\*: Place 1 cup of D'Olivo Traditional Dark Balsamic Vinegar in a small non-reactive saucepan over medium heat and bring to a boil. Reduce heat to low, stirring frequently and let simmer for about 10 minutes or until vinegar has reduced down. Watch carefully as it can burn easily. Remove from heat and let cool.

*D'Olivo*

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