



[Four Color Caprese Salad Recipe](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 10 Minutes

Cook Time: 20 Minutes

Total Time: 40 Minutes

Ingredients:

- 3 TBSP Olive Oil
- 1½ TBSP Balsamic Vinegar
- 1 TBSP Dried Oregano
- 1 TBSP Dried Basil
- Dash Salt
- Dash Pepper
- 1½ cups Tomatoes
- 2 Sweet Yellow Pepper
- 2 Sweet Orange Pepper
- 2 Sweet Red Pepper
- ½ Green Bell Pepper
- ½ Large Red Onion, Diced
- 1 Cucumber
- 8oz Fresh Mozzarella

Directions:

- In a small bowl mix together olive oil, balsamic vinegar, dried oregano, dried basil and a dash of salt and pepper; set aside.
- Wash tomato, cut into bite sized pieces.

- Wash, deseed and cut into bite sized pieces the yellow, orange and red sweet peppers. Do the same to the half bell pepper.
 - Thinly slice and dice the red onion (of you do not like onion, feel free to omit from the recipe).
 - Peel washed cucumber, scrap the skin with a fork up and down a few times. Slice thin and dice. Add to a medium sized bowl.
 - Slice mozzarella into bite sized pieces (or use pearl sized mozzarella balls cut into quarters).
 - Add tomatoes, peppers, onion, cucumber, mozzarella to the bowl with the marinade. Mix well.
 - Allow to sit for 10 minutes before serving.
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- Makes 6 servings Four Color Caprese Salad Recipe