

Mozzarella & Tomato Biscuits

INGREDIENTS

- 1 (16.3-oz) package refrigerated buttermilk biscuit dough
- 1 cup ripe red and yellow tomatoes, diced
- 2 tbsp. fresh chopped basil
- 2 tbsp. extra-virgin olive oil
- 1 tbsp. balsamic vinegar
- 1 tsp. dried Italian seasoning
- ½ tsp. sea salt
- ¼ tsp. ground black pepper
- 1 lb. Lioni fresh mozzarella, sliced into 8 pieces

PREPARATION

- 1) Preheat oven to 350° F.
- 2) Prepare biscuit dough according to package directions. Set aside to cool.
- 3) In a large bowl toss tomatoes, basil, olive oil, balsamic vinegar, Italian seasoning, salt and pepper.
- 4) Split the cooled biscuits in half. On bottom half of biscuit, place a slice of mozzarella cheese; place into warm oven for 2-3 minutes. Remove.
- 5) Add some tomato mixture. Top with biscuit tops. Serve immediately.

Makes 8 appetizer servings.



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Traditional Fresh Mozzarella Products

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