



## Artichoke Caprese Platter

### INGREDIENTS

- 2 jars (1 1/2 ounces each) marinated artichoke hearts
  - 2 tablespoons red wine vinegar
  - 2 tablespoons olive oil
  - 6 plum tomatoes, sliced
  - 1 pound fresh mozzarella cheese, sliced
  - 2 cups loosely packed fresh basil leaves
  - Coarse ground pepper, optional
- 

### DIRECTIONS

Drain artichokes, reserving 1/2 cup marinade. In a small bowl, whisk the vinegar, oil and reserved marinade. On a large serving platter, arrange the artichokes, tomatoes, mozzarella cheese and basil. Drizzle with vinaigrette. If desired, garnish with coarsely ground pepper. Yield: 12 servings.

Credits: Taste of Home