



## Christmas Caprese Wreath

### Ingredients:

- Spreadable cheese (like cream cheese or Laughing Cow)
- Cherry tomatoes - about 2 cups
- Fresh basil leaves - 1 large bunch
- Fresh mozzarella balls - about 1 cup (cherry-sized balls)
- Balsamic glaze - 2-3 tablespoons for drizzling
- Olive oil - 2 tablespoons for drizzling
- Salt - to taste
- Pepper - to taste
- Optional garnishes: pine nuts (1/4 cup), small sprigs of rosemary for decoration

### Assembling Your Christmas Caprese Wreath:

1. Make a wreath-shaped spread of the cream cheese or Laughing Cow cheese on a large, flat serving platter, leaving the center empty. This base will help to keep the tomatoes in place.
2. Lay the Basil Foundation: Delicately place basil leaves around the rim of the cream cheese layer, forming the green, leafy base of your wreath.

3. Arrange the Tomato and Cheese: Alternate cherry tomatoes and mozzarella balls in a circular pattern on top of the basil bed, creating a harmonious blend of festive colors.
4. Enhance the Wreath Effect: Insert additional basil leaves at varying angles into the circle for a fuller, more authentic wreath appearance.
5. Add Finishing Touches Before Serving: If prepping ahead, season with salt, pepper, and a drizzle of olive oil just before serving to maintain freshness.

**Tips:**

Use different color tomatoes or use a bread round as your base to make your wreath. Dips: We suggest a balsamic glaze dip or a light drizzle of olive oil and herbs.