



Caprese Salad Lettuce Rosette Wraps

Make each wrap using one lettuce rosette

1 medium sized onion, peeled, thinly sliced

1 Tablespoon olive oil

Salt; ground black pepper to taste

2 petite mixed colored lettuce rosettes (baby plants)

6 fresh mozzarella Ciliegine cheese balls, cut into thin slices

2 small tomatoes, cut into thin wedges

Fresh basil leaves as desired

Balsamic vinegar, as desired

Brown Onions: Place sliced onions and olive oil in a sauté pan over medium-high heat. Sprinkle with salt and pepper to taste. Cook, stir occasionally until golden brown, about 5 minutes. Set aside.

Prepare Lettuce Rosettes. Lightly push out of outer leaves, cut out the center small leaves to make room for the filling. Set the lettuce rosettes aside.

Stuff Lettuce Rosettes: Place about 1-1/2 Tablespoons cooked onions into the center of each lettuce rosette. Arrange about 3 tiny cheese slices and tomato wedges into each lettuce rosette with fresh basil leaves.

To Serve: Place one lettuce rosette on each serving plate. Sprinkle lightly with salt and ground black pepper as desired. Drizzle lightly with balsamic vinegar. Serves: 2 lettuce rosette wraps

Cook's Note: Petite mixed colored lettuce rosettes can be purchased from The Chef's Garden or other specialty markets.

About the Recipe: Bright green and deep red lettuce rosettes have a delicious buttery flavor and soft, tender, supple texture. The leaves uniformly sized grow outwardly and inside is a light or neon green core. Adding caprese salad ingredients and a touch of sweet balsamic vinegar creates a unique lettuce wrap to serve as a salad.



Ultra-Mixed Rosettes

Keeping Lettuce Crispy

Wrap the entire head in a paper towel, place in a plastic bag, and store in the refrigerator. Pull off leaves or cut off chunks of lettuce as you need them, rewrap remaining lettuce in paper towel and return to plastic bag.