



Cucumber Caprese Kebabs with Balsamic Glaze

Ingredients:

- 24 grape tomatoes, halved
- 3 mini cucumbers, sliced into 24 wedges
- 24 small fresh basil leaves
- 12 mini fresh mozzarella balls, sliced in half
- 24 bamboo skewers or toothpicks
- 1 cup balsamic vinegar



Serves: 12

Prep Time: 10 minutes

Cook Time: 0 minutes

Nutrition Information:

155 calories, 5 g fat, 5 g carb (1 g fiber, 7 g sugar) 7 g protein



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Instructions

- Add the balsamic vinegar to a small saucepan and bring to a gentle boil.
- Reduce the heat and simmer, stirring often, until thick and reduced, about 8 to 12 minutes. The timing will depend on your desired thickness. The balsamic will also thicken as it cools.
- Layer your ingredients on your toothpick or skewer starting with the mozzarella half, then a folded basil leaf, followed by a tomato, and a cucumber wedge. Drizzle with cooled balsamic glaze.



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