

Easy Summer caprese tomato salad

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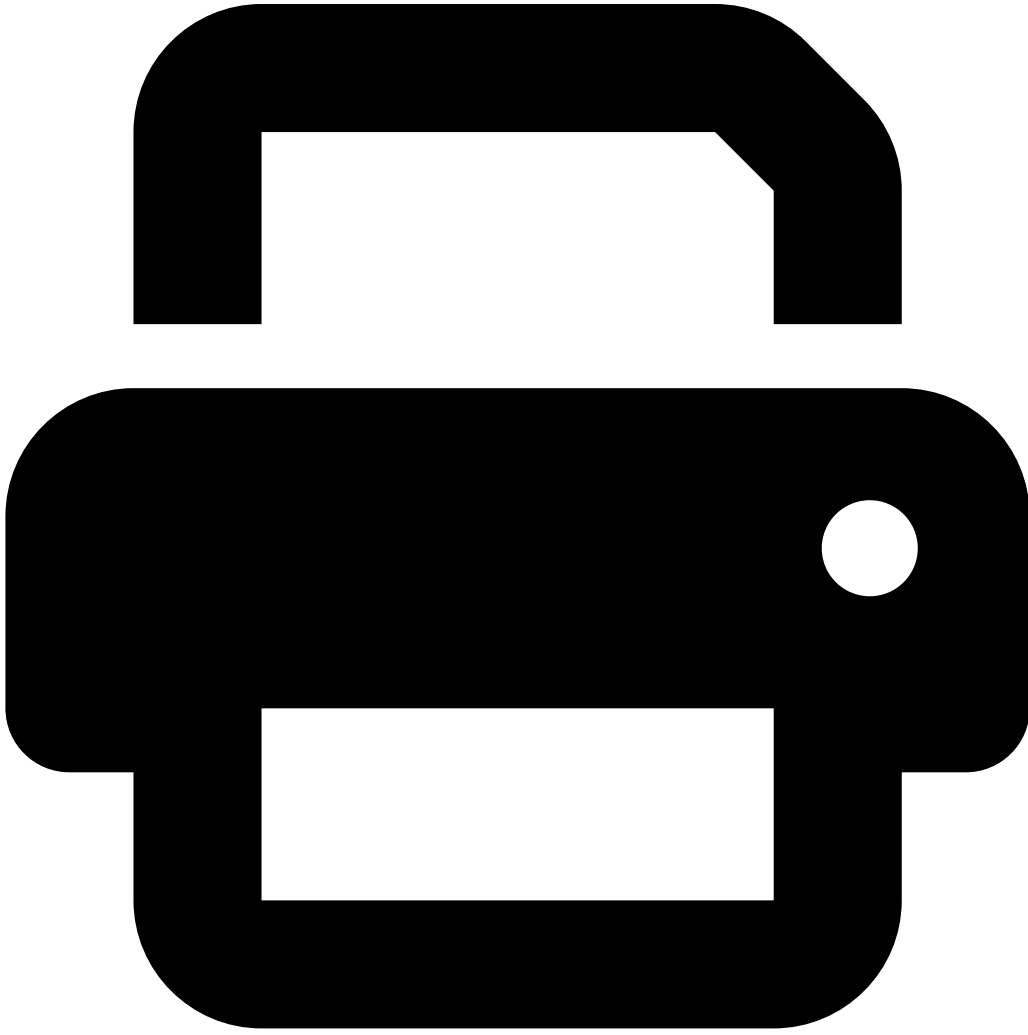
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This easy summer caprese tomato salad is fresh, vibrant, and effortlessly delicious. Whether served as a light appetizer or an easy side dish, it's the perfect companion to all your favorite warm-weather meals.

Caprese salad is the classic no-cook recipe—ideal for hot days when you'd rather not turn on the stove. It highlights three simple, high-quality ingredients: ripe, juicy tomatoes, creamy fresh mozzarella, and fragrant basil leaves. With minimal prep and bold, bright flavor, it's a beautiful way to celebrate the season's best produce.

For the dressing, you can keep it traditional with a drizzle of extra virgin olive oil and a splash of red wine vinegar, or take it up a notch with a luscious balsamic reduction for added sweetness and complexity.

Things to know about this easy Summer caprese tomato salad recipe

Fresh is Best: The key to an unforgettable Caprese salad is using the freshest, ripest tomatoes and creamy mozzarella. Summer tomatoes at their peak flavor make all the difference.

Simple Ingredients, Big Flavor: With just a handful of ingredients—ripe tomatoes, fresh mozzarella, basil, olive oil, and balsamic vinegar—this salad shines with pure, vibrant flavors.

Quick and Easy: This recipe comes together in minutes, making it perfect for a light lunch, picnic, or a quick side dish for your summer dinners.

Customizable: Feel free to switch up the basil for fresh arugula or add a sprinkle of sea salt or cracked black pepper to suit your taste.

Perfect for Entertaining: Its colorful presentation and fresh taste make it an elegant starter or side that impresses guests effortlessly.

Make It Ahead: While best enjoyed fresh, you can prepare it an hour ahead and keep it chilled—just add the basil and dressing right before serving to keep everything bright and fresh.

If you are looking for more easy summer salad recipes try my Pesto tortellini pasta salad. If you make these recipes please leave me a comment I love hearing from you. It's my favorite part!!!

Easy Summer Caprese tomato Salad



- 2-3 medium heirloom or ripe red tomatoes
 - 12 slices fresh mozzarella
 - 10–12 fresh basil leaves
 - 1 cup balsamic vinegar
 - 1 tablespoon honey
 - Salt and freshly ground black pepper (to taste)
1. Slice the tomatoes and mozzarella into 1/4-inch thick rounds.
 2. On a serving platter, layer the tomato slices, mozzarella slices, and basil leaves in an alternating pattern, slightly overlapping them for a beautiful presentation.
 3. In a small saucepan, combine the balsamic vinegar and honey. Simmer over low heat for 5–7 minutes, stirring occasionally, until the mixture has reduced and thickened into a syrup-like glaze. Let it cool slightly.
 4. Lightly season the salad with salt and freshly ground black pepper. Drizzle the balsamic glaze over the top just before serving.