

Marinated Mozzarella

Fresh herbs may also be used!

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Ingredients

- 8 oz mozzarella; I like using the small balls of mozzarella
- 1 tablespoon red pepper flakes; you can use less if you like
- 1 tablespoon dried or fresh oregano
- 1 tablespoon dried or fresh parsley
- 2 cloves fresh garlic; diced
- 1 teaspoon dried or fresh thyme
- 1 cup olive oil
- a mason jar; or a small container similar

Instructions

1. Place the mozzarella in the mason jar
2. Add in all of the herbs and garlic
3. Pour in the olive oil and place on the top
4. Shake, shake, shake to mix!
5. Allow it to marinate for at least 2-3 hours, this can also stay in the fridge for a few days; the oil may harden up in the fridge, so be prepared to give it time to come to room temperature before eating

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/marinated-mozzarella/>

