

Planting for Tomato Caprese



Roma Tomatoes

- Roma tomatoes tend to be more firm than most tomatoes and are generally more resistant to disease.
- If starting from seeds you can begin indoors about two months before your region's last frost date. You can also purchase seedlings from your local nursery and transplant them in your garden after the last frost.
- Tomato plants have better fruit production when they are staked up from the ground. Employ the **Gardener's Blue Ribbon® Ultomato Tomato Plant Cage** to prevent sagging and withering of your tomato plants.

TIME TO MATURITY: 75-80 days



Basil

- Plant outdoors about two weeks after your area's average date of last frost or use as a houseplant by a sunny window.
- As needed, cut leaves from the top of the plant. Cutting leaves from the top encourages the plant to become bushy rather than flower.
- Generally pests and disease are of little concern, but if problems arise apply **Safer® Brand Insect Killing Soap**.

TIME TO MATURITY: Immediate

How to Make Tomato Caprese

- 4 tbs Extra Virgin olive oil
- 4 tbsp Balsamic Vinaigrette
- 6 Roma Tomatoes
- 10 Fresh Basil Leaves
- 1/4 cup Skim Mozzarella Cheese (shredded or balls)

Cut tomatoes into slices and place in a glass casserole dish. Chop fresh basil and add to dish. Add the mozzarella balls or shredded cheese. Then add olive oil and balsamic vinaigrette, mix and enjoy!

Servings: 4

Now, add a twist...



- Add a pinch of garlic and oregano for a variation on flavor



- Substitute spinach for basil and serve as a side salad



- Use feta instead of mozzarella and add olives for a Grecian flair!

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