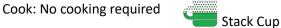
Serves: 4 Prep: 5 minutes



Ingredients	Metric	Imperial
1 punnet of cherry tomatoes (I like to get the little tubs of mixed tomatoes for an interesting alternative and colourful dish)	250 g	8.8 oz
8 cherry bocconcini, sliced	80 g	2.8 oz
¼ cup torn basil leaves	5 g	0.2 oz
Salt & pepper, to taste		
Extra virgin olive oil, to serve		
Balsamic vinegar, to serve		

Method

- 1. Slice the cherry tomatoes in halves or slices. Place in s serving bowl and top with the sliced bocconcini and shredded basil leaves. Sprinkle with salt and pepper. Mix together.
- 2. Just before serving drizzle some of the olive oil and balsamic vinegar over the salad.

Hints

- Serve this with a cold meats and cheese board.
- Use this on a slice of low FODMAP toast for lunch.

Nutrition Information (per serve)		
Energy	558 Kj / 133 cal	
Protein	6.70g	
Carbohydrates	2.50g	
Sugar	1.50g	
Total Fat	10.60g	
Saturated Fat	4.40g	
Fibre	1.40g	