

Ingredient	Amount	Price	Price Breakdown
Tomato	1 Large	\$1.07	Large tomatoes were on sale at a local grocery store for \$0.99 a lb. This tomato was so large it was slightly over a lb.
Fresh Mozzarella Cheese	1/2 lb	\$1.29	I was able to buy fresh mozzarella at a discount grocery store for \$2.57 a lb. It was a generic store brand. Fresh mozzarella isn't always this cheap.
Extra Virgin Olive Oil or Italian Dressing	2 TBSP	\$0.09	I used generic Italian dressing I was able to get for \$1.51 a bottle at a discount grocery store. Since I used around one fluid ounce, it only cost me \$0.09 for the Caprese Salad
Fresh or Dried Basil	2 TBSP chopped, or dried	\$0.20	I grow my own fresh Basil. The total cost of the seed packet was \$0.15. I bought it from a grocery store at the end of growing season last year.
Garlic Salt	To Taste	\$0.05	Garlic salt is fairly inexpensive, I doubt I even used \$0.05 worth.

Total Cost: \$2.70

Feeds: 2-4 People

Directions

1. Slice tomatoes and mozzarella thinly, layer (1st a slice of tomato, then a slice of mozzarella ect.)
2. Sprinkle tomatoes and mozzarella with garlic salt, basil, and Italian dressing (or extra virgin olive oil)
3. Refrigerate 30 minutes (allow to chill to bring out the full flavor of the basil and seasonings)
4. Enjoy!

Recipe Created by walletwhisperer.com