

## Caprese Sliders

### Ingredients

#### Sliders:

1 lb ground beef  
2 large fresh mozzarella balls, thickly sliced (1 oz/person)  
1 large tomato, thickly sliced (1 oz/person)  
1 bunch of fresh basil  
1 sprig of fresh rosemary  
2 cups fresh greens  
Garnish: 4 tsp balsamic vinegar, salt and pepper

#### Sweet Potato Fries:

2 extra large sweet potatoes, cut into fries  
1 TBS olive oil  
1 tsp cumin  
course ground salt and pepper to taste

### Instructions:

Preheat oven to 425F. Prepare fries by tossing in a bowl with olive oil and spices and till they're evenly coated. Place on a baking sheet and spread evenly, bake for 20-25 minutes.

While fries are baking, chop rosemary finely and mix into burger, add salt and pepper to taste. Divide burger into 4 patties, and cook in a pan over medium heat, to your desired doneness. While burgers are cooking, prepare plate.

On a plate, place a splash of balsamic vinegar about the size of a quarter. Then, build your caprese slider on top of that. Add one thick slice of tomato, followed by one thick inside slice of mozzarella. Place a few basil leaves on top of the cheese, then place your burger. Add another sprig of basil to garnish. Next to the slider, place a small pile of fresh greens (1/2 c per person) then add the sweet potato fries on top.

Servings: 4

Calories per serving: 470

