

Plate Dream

Quick Cucumber Mozzarella Salad

10 min Prep time	**10 min** Total time	**4** Servings
Easy Difficulty	**Mediterranean** Cuisine	

Ingredients

Main Ingredients

- [ ] 2 large cucumbers, thinly sliced
- [ ] 8 oz fresh mozzarella, torn into bite-size pieces
- [ ] 1/4 cup fresh basil leaves, torn
- [ ] 1 tbsp lemon juice
- [ ] 2 tbsp extra-virgin olive oil
- [ ] 1/2 tsp sea salt
- [ ] Freshly cracked black pepper, to taste

Instructions

1. Wash cucumbers, slice them thinly on a mandoline or sharp knife, then pat dry with a clean kitchen towel.
2. In a small bowl, whisk together lemon juice, olive oil, sea salt, and a pinch of pepper to create the vinaigrette.
3. Place the cucumber slices in a large bowl, pour half the vinaigrette over them, and toss gently.
4. Add mozzarella pieces and the torn basil, drizzle the remaining vinaigrette, and give a final light toss.
5. Serve immediately on a platter, or let sit 5 minutes for flavors to marry. Optional: garnish with an extra drizzle of olive oil.

Nutrition per serving

180 kcal	7 g	7 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you like a little zest, add a pinch of orange zest to the dressing.
- For a richer flavor, let the salad rest for 10 minutes before plating.
- A splash of asian cucumber salad inspired sesame oil can add depth.