

Choco Fever Dream

Easy Cucumber Caprese Salad Recipe

10 min Prep time	**10 min** Total time	**4** Servings
Easy Difficulty	**Italian** Cuisine	**Salad** Course

Ingredients

Main Ingredients

- [ ] 2 large cucumbers, thinly sliced
- [ ] 2 ripe tomatoes, sliced
- [ ] 8 oz fresh mozzarella, sliced
- [ ] 1 handful fresh basil leaves, torn

Dressing

- [ ] 2 tbsp extra-virgin olive oil
- [ ] 1 tbsp balsamic glaze
- [ ] Salt and freshly cracked black pepper to taste

Instructions

1. Wash the cucumbers and tomatoes, pat dry, then slice the cucumbers into thin rounds and the tomatoes into matching slices.
2. Arrange cucumber slices on a serving platter, overlapping slightly, then layer tomato slices over the cucumbers.
3. Place mozzarella slices on top of the tomatoes, sprinkle torn basil leaves, and season with a pinch of salt and pepper.
4. Drizzle olive oil evenly, followed by a thin line of balsamic glaze, then serve immediately for the freshest bite.

Nutrition per serving

180 kcal	8 g	8 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the cucumbers are very watery, sprinkle with a little salt and let sit 5 minutes, then pat dry.
- Use a mandoline for even slices; it speeds up the prep.
- For extra zing, add a few drops of lemon juice to the dressing.