

Choco Fever Dream

Quick Cucumber Mozzarella Salad

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

Ingredients

Salad

- [ ] 2 large cucumbers, thinly sliced
- [ ] 8 oz fresh mozzarella, torn into bite-size pieces
- [ ] ¼ red onion, thinly sliced (optional)
- [ ] ¼ cup fresh basil leaves, torn

Vinaigrette

- [ ] 3 tbsp extra-virgin olive oil
- [ ] 1 tbsp fresh lemon juice
- [ ] ½ tsp honey
- [ ] Salt and freshly ground black pepper to taste

Instructions

1. Wash the cucumbers, slice them into half-moons, and toss with a pinch of salt; let sit for 5 minutes, then pat dry.
2. In a small bowl, whisk together olive oil, lemon juice, honey, salt, and pepper until emulsified.
3. Combine the cucumbers, mozzarella, red onion, and basil in a large salad bowl.
4. Drizzle the vinaigrette over the salad, toss gently, and serve immediately.

Nutrition per serving

180 kcal	6 g	6 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a zestier bite, add a pinch of lemon zest to the dressing.
- For a heartier version, mix in cooked quinoa or chickpeas.
- Taste the salad before adding extra salt; the mozzarella already provides mild saltiness.