

Zucchini Bread Recipes

Easy Cucumber Caprese Salad

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

Ingredients

Salad

- [ ] 2 large cucumbers, thinly sliced
- [ ] 3 ripe tomatoes, sliced or quartered
- [ ] 8 oz fresh mozzarella, sliced
- [ ] 1/4 cup fresh basil leaves, torn
- [ ] 2 tbsp extra-virgin olive oil
- [ ] 1 tbsp balsamic glaze (optional)
- [ ] Salt and freshly ground black pepper to taste

Instructions

1. Wash all produce. Slice cucumbers and tomatoes, then pat mozzarella dry with paper towels.
2. Arrange cucumber slices on a platter, overlapping slightly for visual appeal.
3. Layer tomato wedges over the cucumbers, then add mozzarella slices on top.
4. Scatter torn basil leaves, drizzle olive oil evenly, and season with salt and pepper.
5. Finish with a light drizzle of balsamic glaze if desired, then serve immediately.

Nutrition per serving

150 kcal	6 g	8 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the cucumbers are very watery, sprinkle a little salt and let sit for 5 minutes, then pat dry.
- Use ripe, fragrant basil for the best aroma.
- Adjust the amount of balsamic glaze to taste; a little goes a long way.