

Zucchini Bread Recipes

Quick Cucumber Mozzarella Salad

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

Ingredients

Main Ingredients

- [ ] 2 large cucumbers, thinly sliced
- [ ] 8 oz fresh mozzarella, cubed
- [ ] 2 tbsp extra-virgin olive oil
- [ ] 1 tbsp fresh lemon juice
- [ ] 1 tbsp chopped fresh basil or mint
- [ ] Pinch of sea salt

Optional Add-Ons

- [ ] Crushed red pepper flakes
- [ ] Thinly sliced red onion
- [ ] A drizzle of honey for subtle sweetness

Instructions

1. Wash cucumbers, slice them thinly using a knife or mandoline, then pat dry with a clean kitchen towel.



2. In a small bowl, whisk together olive oil, lemon juice, and a pinch of sea salt until emulsified.



3. Place the cucumber slices in a large mixing bowl, pour the vinaigrette over them, and toss gently to coat.



4. Add the cubed mozzarella and chopped herbs, giving the salad one more gentle toss.



5 If desired, sprinkle with red pepper flakes or a drizzle of honey, then serve immediately.



Nutrition per serving

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

Tips & notes

- For extra crunch, sprinkle toasted pine nuts on top just before serving.
- If using larger cucumbers, consider halving them lengthwise before slicing.
- A splash of white wine vinegar can replace lemon juice for a different acidity.