

Long Livo

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, sliced
- [ ] 1/4 cup fresh basil leaves, torn
- [ ] 2 tbsp extra-virgin olive oil
- [ ] 1 tbsp fresh lemon juice
- [ ] Sea salt and cracked black pepper to taste

Instructions

1. Wash cucumbers, slice them thinly on a mandoline or sharp knife, then pat dry with a kitchen towel.
2. Arrange the cucumber slices on a serving platter, overlapping slightly for a tidy look.
3. Layer the mozzarella slices over the cucumbers, then scatter torn basil leaves on top.
4. In a small bowl, whisk together olive oil, lemon juice, a pinch of sea salt, and a grind of pepper; drizzle over the salad.
5. Give the salad a gentle toss, taste, and adjust seasoning if needed. Serve immediately.

Nutrition per serving

210 kcal	10 g	8 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter note, add a drizzle of honey to the dressing.
- For extra crunch, sprinkle toasted pine nuts just before serving.
- Use a chilled plate to keep the salad crisp longer.