

Treasure Barrel

# Easy Cucumber Caprese Salad

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| **10 min**<br>Prep time | **10 min**<br>Total time | **4**<br>Servings |
| **Easy**<br>Difficulty | **Italian**<br>Cuisine | **Salad**<br>Course |

## Ingredients

### Main Ingredients

- [ ] 2 large cucumbers, thinly sliced
- [ ] 3 ripe tomatoes, sliced
- [ ] 8 oz fresh mozzarella, sliced
- [ ] 1/2 cup fresh basil leaves, torn
- [ ] 1/4 cup extra-virgin olive oil
- [ ] 2 tbsp freshly squeezed lemon juice
- [ ] Salt and freshly ground black pepper to taste

## Instructions

1. Lay out the cucumber slices on a large platter, overlapping them slightly for visual appeal.
2. Layer the tomato slices over the cucumbers, then add mozzarella rounds, creating a gentle pattern.
3. In a small bowl, whisk together olive oil, lemon juice, a pinch of salt, and pepper; let it sit while you arrange the basil.
4. Scatter torn basil leaves across the top, then drizzle the vinaigrette evenly. Finish with a final sprinkle of sea salt.
5. Serve immediately, or let it rest for a few minutes to let the flavors mingle.

### Nutrition per serving

| 210 kcal | 8 g | 9 g | 15 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

**Tips & notes**

- Pat the mozzarella with paper towels to avoid excess moisture.
- If desired, add a few thin slices of red onion for extra bite.
- For a heartier version, toss in grilled chicken strips.