

Treasure Barrel

Simple Italian Salad – Easy Side Dish Recipe

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

Ingredients

Main Ingredients

- [ ] 2 cups ripe tomatoes, diced
- [ ] 1 cucumber, thinly sliced
- [ ] 1/2 red onion, thinly sliced
- [ ] 1/2 cup Kalamata olives, pitted and halved
- [ ] 8 oz fresh mozzarella balls, halved
- [ ] 1/4 cup fresh basil leaves, torn

Dressing

- [ ] 3 tbsp extra-virgin olive oil
- [ ] 1 tbsp red wine vinegar
- [ ] 1 tsp honey (optional)
- [ ] Salt and freshly ground black pepper to taste

Instructions

1. Wash all vegetables and pat dry; dice tomatoes, slice cucumber and red onion.
2. In a small bowl, whisk together olive oil, red wine vinegar, honey, salt, and pepper; let it sit while you prep the salad.
3. In a large mixing bowl, combine tomatoes, cucumber, red onion, olives, mozzarella, and basil.
4. Drizzle the dressing over the salad, toss gently, and taste for seasoning; serve immediately.

Nutrition per serving

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

Tips & notes

- If the salad feels a bit dry, add a splash more olive oil.
- For extra zest, sprinkle a pinch of dried oregano before serving.
- Remember to let the dressing rest a few minutes for the flavors to meld.