



[Cucumber Caprese Salad](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 10 minutes

Total Time: 20 Minutes

Cucumber Caprese Salad Mise en Place:

- Small Bowl
- Medium Bowl
- [Peeler](#)
- [Cutting Board](#)
- Knife
- [Measuring Cup](#)
- [Measuring Spoons](#)

Cucumber Caprese Salad Ingredients:

Ingredients:

- 2 TBSP Olive Oil
- 1 TBSP Balsamic Vinegar
- 1 TBSP Dried Oregano
- 1 TBSP Dried Basil
- Dash Salt
- Dash Pepper
- 1 Cucumber Peeled, Skin Scraped w/Fork and Sliced Thin and Diced
- 1½ cups Cherry Tomatoes quartered
- 8oz Fresh Mozzarella
- ½ Large Red Onion Diced

Cucumber Caprese Salad Directions:

- In a small bowl mix together olive oil, balsamic vinegar, dried oregano, dried basil and a dash of salt and pepper; set aside.
 - [Peel](#) washed cucumber, scrap the skin with a fork up and down a few times. Slice thin and dice. Add to a medium sized bowl.
 - Quarter washed cherry tomatoes. Add to the bowl with the cucumbers.
 - Thinly slice and dice your red onion (of you do not like onion, feel free to omit from the recipe). Add to bowl with cucumbers and tomatoes.
 - Slice mozzarella into bite sized pieces (or use pearl sized mozzarella balls). Add to bowl with cucumbers, tomatoes and red onion.
 - Pour marinade over vegetables and cheese; mix well.
 - Allow to sit for 10 minutes before serving.
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- Makes 4 servings Cucumber Caprese Salad