

# Cucumber Caprese Salad



# Ingredients

- 2 Tbsp. olive oil
- 1 Tbsp. balsamic vinegar
- 1 Tbsp. dried oregano
- 1 Tbsp. dried basil
- 1 dash of salt
- 1 dash of pepper
- 1 cucumber
- 1 ½ cups cherry tomatoes
- 8 oz. fresh mozzarella
- ½ red onion



# Directions

1. Wash hands with warm water & soap for 20 seconds; making sure to wash your wrists, underneath your finger nails, and in between your fingers.
2. In a small bowl mix together olive oil, balsamic vinegar, dried oregano, dried basil and a dash of salt & pepper; set aside.
3. Peel a few sections of your washed cucumber. Slice thin and dice. Add to a medium sized bowl.
4. Halve washed cherry tomatoes. Add to the bowl with the cucumbers.
5. Thinly slice & dice red onion (if you do not like onion, feel free to omit from the recipe). Add to bowl with cucumbers & tomatoes.
6. Slice mozzarella into bite sized pieces (or use pearl sized mozzarella balls). Add to bowl with cucumbers, tomatoes, and red onion.
7. Pour marinade over vegetables & cheese; mix well.
8. Place in fridge for 10 minutes before serving.

# Nutritional Information

- **Calories: 141**
- **Carbohydrates: 7g**
- **Protein: 9.9g**
- **Fat: 8.4g**