

Italian Chopped Salad with Mozzarella Balls - Easy, Fresh & Perfect for Parties

When you want something light, crunchy, and bursting with flavor, this



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INGREDIENTS

- 1 head romaine lettuce, chopped
- 1 cup cherry tomatoes, halved
- 1 cucumber, diced
- 1 bell pepper (any color), diced
- 1 red onion, thinly sliced
- 1 cup black olives, pitted and sliced
- 1 cup mozzarella balls (bocconcini)
- $\frac{1}{2}$ cup grated Parmesan cheese
- $\frac{1}{4}$ cup Italian dressing
- Salt and pepper, to taste
- Fresh basil leaves, for garnish (optional)

DIRECTIONS

- 1.** Prep the Veggies: In a large salad bowl, combine chopped romaine, halved cherry tomatoes, diced cucumber, bell pepper, and red onion.
- 2.** Add the Extras: Add the sliced black olives and mozzarella balls.
- 3.** Sprinkle grated : Parmesan cheese evenly over the top.
- 4.** Dress & Toss: Drizzle with Italian dressing and season with salt and pepper to taste.
- 5.** Toss gently until everything is well coated.
- 6.** Garnish and Serve: Top with fresh basil leaves if using.
- 7.** Serve immediately and enjoy!

SWAPS & NOTES

Cheese Options : Substitute feta or cubed provolone for variety.

Add Protein : Top with grilled chicken, shrimp, or even chickpeas for a heartier salad.

Vinegar Base : Want to DIY the dressing?

Mix olive oil, red wine vinegar, Italian herbs, and Dijon.

TIPS FOR SUCCESS

Chop everything small and evenly for that true "chopped salad" feel.

Use cold, fresh ingredients for the crispest bite.

Toss just before serving to keep lettuce from wilting.

For make-ahead, store dressing separately and add just before serving.

