

Zesty Italian Chopped Salad with Mozzarella Balls & Basil

If you're looking for a salad that's fresh, bold, and ready to impress-this



PRINT

Recipe Card

SAVE

PDF

SOURCE

ChefManiac

BINDER

Ready

INGREDIENTS

? Salad Base:

- 1 head romaine lettuce, chopped
- 1 cup cherry tomatoes, halved
- 1 cucumber, diced
- 1 bell pepper, diced (any color)
- 1 red onion, thinly sliced

? Add-Ins:

- 1 cup black olives, pitted and sliced
- 1 cup mozzarella balls (bocconcini)
- ¼ cup grated Parmesan cheese

? Dressing & Garnish:

- ¼ cup Italian dressing (store-bought or homemade)
- Salt and pepper to taste
- Fresh basil leaves, for garnish (optional)

Step-by-Step Instructions:

- 1 Chop & Combine:
- 2 Add the Goods:
- 3 Season & Toss:
- 4 Finish with Flair:
- 5 Serve Fresh:

Tips for Success:

- ? Chill your salad bowl - It keeps everything crisp and refreshing.
- ? Use a sharp knife - For neat veggie cuts and the best presentation.
- ? Add protein - Toss in grilled chicken or

shrimp to turn this into a meal.

? Make it bold - Add a pinch of oregano or a few banana peppers for extra zing.

Serving Suggestions & Pairings:

? Blueberry Lemonade

? Dorito Casserole

? Chicken Enchiladas

? Big Family Banana Pudding

? A Light Tangy Chicken Salad

Storage & Make-Ahead Tips:

Short-term storage: Store undressed salad in an airtight container for up to 2 days.

Dressing tip: Keep dressing separate until just before serving to avoid sogginess.

Make it ahead: Chop veggies the day before and store separately for easy assembly.

DIRECTIONS

1. **Chop & Combine:** In a large salad bowl, toss together romaine lettuce, cherry tomatoes, cucumber, bell pepper, and red onion.
2. **Add the Goods:** Add black olives and mozzarella balls into the bowl.
3. **Season & Toss:** Sprinkle over the Parmesan cheese, drizzle with Italian dressing, and season with salt and pepper to taste.
4. **Finish with Flair:** Gently toss everything together and garnish with fresh basil leaves if desired.
5. **Serve Fresh:** Serve immediately for the freshest flavor and perfect presentation.
6. **Tips for Success:** ? Chill your salad bowl - It keeps everything crisp and refreshing.
7. ? Use a sharp knife - For neat veggie cuts and the best presentation.
8. ? Add protein - Toss in grilled chicken or shrimp to turn this into a meal.
9. ? Make it bold - Add a pinch of oregano or a few banana peppers for extra zing.
10. **Serving Suggestions & Pairings:** This salad pairs beautifully with:
11. ? Blueberry Lemonade
12. ? Dorito Casserole
13. ? Chicken Enchiladas
14. ? Big Family Banana Pudding
15. ? A Light Tangy Chicken Salad
16. **Storage & Make-Ahead Tips:** Short-term storage: Store undressed salad in an airtight container for up to 2

days.

17. Dressing tip: Keep dressing separate until just before serving to avoid sogginess.
18. Make it ahead: Chop veggies the day before and store separately for easy assembly.
19. More Recipes You'll Love: A Light Tangy Chicken Salad
20. Chicken : Enchiladas
21. Big : Family Banana Pudding
22. Dorito : Casserole
23. Blueberry : Lemonade
24. Final Thoughts: This Italian Chopped Salad with Mozzarella and Basil is one of those recipes that's greater than the sum of its parts. It's easy, elegant, and endlessly customizable. Whether you're entertaining or meal-prepping for the week, this salad always delivers.
25. ? Tried it? Leave a comment, tag @ChefManiac on Instagram, or share with a salad-loving friend!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/zesty-italian-chopped-salad-with-mozzarella-balls-basil/>