

## Fresh Tomato/Cucumber Salad with Avocado, Mozzarella & Pesto

Capture the essence of summer in a bowl with this incredibly vibrant and refreshing



**TIME**  
**10 min**

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**ChefManiac**

### INGREDIENTS

- 1 pint red cherry tomatoes, halved
- 1 pint yellow cherry tomatoes, halved
- 1 cucumber, thinly sliced (English or regular, peeled if desired)
- 1 small red onion, thinly sliced
- 1 avocado, ripe, diced
- 1 cup fresh small mozzarella balls (bocconcini or ciliegine), drained
- 1/4 cup basil pesto (store-bought or homemade)
- 2 tablespoons extra virgin olive oil
- 1 tablespoon balsamic vinegar
- Salt and pepper to taste
- Fresh basil leaves for garnish

### DIRECTIONS

1. Let's get this delicious : Tomato/Cucumber Salad assembled!
2. Prepare : Vegetables: In a large mixing bowl, combine the halved 1 pint red cherry tomatoes, halved 1 pint yellow cherry tomatoes, 1 thinly sliced cucumber, and 1 thinly sliced small red onion.
3. Add : Creamy Elements: Gently fold in the 1 diced avocado and 1 cup fresh small mozzarella balls. Be careful when mixing the avocado to keep its shape.
4. Whisk : Dressing: In a small separate bowl, whisk together the 1/4 cup basil pesto, 2 tablespoons extra virgin olive oil, 1 tablespoon balsamic vinegar, salt, and pepper to taste until well combined and smooth.
5. Dress the : Salad: Pour the prepared pesto dressing over the salad ingredients in the large bowl. Toss everything gently to coat all the vegetables, avocado, and mozzarella evenly with the dressing.
6. Garnish & : Serve: Garnish generously with fresh basil leaves. Serve the salad immediately for the best texture and freshness.

### SWAPS & NOTES

Cherry Tomatoes: Using a mix of red and yellow cherry tomatoes adds beautiful color.

Cucumber: English cucumbers are often preferred as they have fewer seeds and thinner skin, but any fresh cucumber works.

Peel if the skin is thick or bitter.

Red Onion: Thinly sliced red onion adds a nice pungent bite.

## TIPS FOR SUCCESS

**Ripe Ingredients:** Use fresh, ripe, and firm vegetables and fruit for the best flavor and texture.

**Chill Ingredients:** Ensure all your ingredients are well-chilled before assembling for a refreshing salad.

**Slice Evenly:** Consistent slicing of cucumber and onion ensures even distribution of flavor and a pleasant bite.

**Gentle Mixing:** Avocado and mozzarella are delicate; toss gently to avoid mashing the avocado or breaking the cheese balls.

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

Original recipe: <https://chefmaniac.com/fresh-tomato-cucumber-salad-with-avocado-mozzarella-pesto/>