

Fresh Tomato Cucumber Salad with Avocado, Mozzarella & Pesto

There's nothing quite like a salad that celebrates the vibrant bounty of summer. This



TIME
10-15 min

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INGREDIENTS

- 1 pint red cherry tomatoes, halved
- 1 pint yellow cherry tomatoes, halved
- 1 cucumber, thinly sliced (English or Persian cucumbers work well)
- 1 small red onion, thinly sliced
- 1 avocado, diced
- 1 cup fresh small mozzarella balls (bocconcini or cilliegine)
- ... cup prepared basil pesto
- 2 tablespoons extra virgin olive oil
- 1 tablespoon balsamic vinegar
- Salt and black pepper, to taste
- Fresh basil leaves for garnish

DIRECTIONS

1. Follow these simple steps to assemble your fresh Tomato/Cucumber Salad:
2. Prepare : Vegetables: In a large mixing bowl, combine the halved red cherry tomatoes and yellow cherry tomatoes, the thinly sliced cucumber, and the thinly sliced red onion.
3. Add : Creamy Elements: Gently fold in the diced avocado and the fresh small mozzarella balls (bocconcini). Be gentle when tossing so as not to mash the avocado.
4. Whisk the : Dressing: In a small separate bowl, whisk together the basil pesto, extra virgin olive oil, and balsamic vinegar. Season the dressing with salt and black pepper to taste, ensuring it's well combined.
5. Dress the : Salad: Pour the prepared pesto dressing over the salad ingredients in the large bowl. Toss everything gently to ensure all the vegetables, avocado, and mozzarella are lightly coated with the flavorful dressing.
6. Garnish and : Serve: Transfer the salad to a serving bowl. Garnish generously with fresh basil leaves just before serving. Serve immediately to enjoy the freshest flavors and textures.

SWAPS & NOTES

Tomatoes: Using a mix of red and yellow cherry tomatoes adds beautiful color and a slight variation in sweetness.

Any small, ripe tomatoes will work, or you can dice larger tomatoes if cherry tomatoes aren't available.

Cucumber: English or Persian cucumbers are great because they have thin skins and fewer seeds, making them perfect for slicing and adding directly to the salad.

Regular cucumbers can be used, but you might want to peel them

and scoop out large seeds.

TIPS FOR SUCCESS

Fresh Ingredients are Key: This salad relies on the freshness of its components.

Use ripe, in-season tomatoes and firm cucumbers for the best flavor and texture.

Drain Pineapple Thoroughly: This recipe does not include pineapple (the user may be mixing up with a previous recipe).

Gentle Tossing: Avocado and mozzarella are delicate.

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Original recipe: <https://chefmaniac.com/fresh-tomato-cucumber-salad-with-avocado-mozzarella-pesto-2/>