Lemony Cucumber Salad

Grocery List

* 1 English Cucumber, halved and sliced
* 10 Grape Tomatoes, halved
* 1/3 C Green Pepper, diced
* ¼ C Red Onion, sliced and quartered
* 6 Bocconcini, quartered
* 2 Basil Leaves, rolled and sliced
* Zest of 1 Lemon
* Sea Salt / Black Pepper
* ¼ C EVOO
* ½ the juice of 1 Lemon
* Pinch Red Pepper flakes
* ½ Tsp. dried Basil
* 2 Tbsp. fresh Parsley, chopped
* 1 clove Garlic, crushed and pressed (or finely minced)
* Sea Salt / Black Pepper

Prep Time: 20 Min

Chill Time: 1 Hr+

1. In a medium sized mixing bowl, combine the cucumber, tomatoes, pepper, and onion. Set aside.
2. Whisk together in a small mixing bowl the EVOO, lemon juice, pepper flakes, garlic, dried basil, and a good pinch of sea salt and black pepper. Chop up the fresh parsley and add to the vinaigrette. Whisk and set aside.
3. Slice the basil and add to the bowl of vegetables. Cut up the bocconcini cheese on the same area the herbs were cut up. They will pick up some of the leftover chopped herbs. Add the cheese to the bowl of vegetables.
4. Pour the vinaigrette over the vegetables, add the lemon zest. and toss together, Taste and add another pinch of sea salt and black pepper if necessary.
5. Cover and cool at least 1 hour before serving.