



GREEK SALAD

Greek Salad

A traditional Greek salad, or a Horiatiki Salata, is a staple in just about any Greek restaurant anywhere in the world. It's served as a side dish, or as a light meal with bread.

Ready in: 15 minutes

Servings: 4-6

Ingredients

4-5 large tomatoes
1 cucumber
½ green bell pepper
1 large red onion
100 grams feta cheese, sliced or crumbled
12 Greek olives (Kalamata, green Cretan olives or similar)
4 tbsp. extra virgin olive oil
2 tbsp. red wine vinegar
dried oregano, salt and black pepper to taste

1. Wash and drain the vegetables.
2. Cut the tomatoes into bite size wedges, cut the cucumber into round slices, cut the onion in the middle and then cut it into thin slices and then after deseeding the pepper cut it into thin slices.
3. Add the olives.
4. Add olive oil, vinegar, oregano and salt and mix well.
5. Add a block of feta on top and drizzle some more oregano and olive oil.
6. Combine the tomatoes, cucumbers, green pepper and onion in a large salad bowl. Sprinkle with oregano.
7. When serving, break the feta into smaller pieces and mix the salad again.

Enjoy!