



Greek salad

4
SERVES

Greek salad, or *horiatiki salata*, is a rough country salad of juicy tomatoes, crisp cucumber, sliced red onion, green pepper, crumbly feta cheese and plump kalamata olives. Serve this delightful combination as a side dish or as a light meal with some crusty bread.

INGREDIENTS

3 tablespoons extra virgin olive oil
1½ tablespoons lemon juice
1 clove garlic—minced
½ teaspoon dried oregano
¼ teaspoon sea salt
¼ teaspoon freshly ground black pepper, and extra for garnish
3 tomatoes—cut into wedges
¼ red onion—sliced into rings
½ cucumber—sliced into thick half-moons
½ green pepper (capsicum)—julienned
4 oz (120g) feta cheese—cut into small cubes
16 kalamata olives

METHOD

PLACE the olive oil, lemon juice, garlic, salt, pepper and oregano in a small jar with a screw-top lid and shake to combine. PLACE the salad ingredients in a large bowl. POUR the dressing over the salad and toss gently to combine just before serving. GARNISH with a little freshly ground black pepper.