



## GREEK SALAD

Serves 2-4 people

The Greek Salad is quite possibly one of the best-known salads in the world and with the abundance of flavour, fresh ingredients and healthy notes it's not really a surprise. Summer is announced every year here in Greece with the arrival of the first good tomatoes and from Athens to Rhodes the salads, *Salata Horiatiki*, *Garden Salad*, as it's called here, are gracing tables everywhere.

### Ingredients:

- 2 large ripe tomatoes, cut into segments
- 1 large rip cucumber, peeled and sliced width-wise
- 1 medium green bell pepper
- 1 small red onion, finely sliced
- 250g feta in a slab or cubed or crumbled
- A handful of black olives
- 2 tablespoons of extra virgin olive oil plus a little extra
- A tablespoon of white wine vinegar
- A pinch of dried oregano
- Salt and pepper

### Preparation:

- Place all of your prepared vegetables into a serving bowl and gently mix together with your hands.
- Drizzle with olive oil and add the white wine vinegar before sprinkling with salt, pepper and oregano and mix again - you can use a spoon if you like, just remember to be gentle with everything!
- Place the feta, in the condition of your choice (slab, cubes or crumbled!) on top of the vegetables.
- Drizzle a little more olive oil over the feta and add a little more dried oregano. Garnish with an olive if you are in the mood!
- Enjoy with friends or by yourself, Greek Salad is a great accompaniment to most dishes especially fish and chicken. Drink with dry white wines, ouzo over ice and retsina for a truly Greek taste experience!

Καλη σας ορεχη!