Greek Salad

Description

Greek salad is a wonderful combination of fresh salad vegetables, feta cheese and Kalamata black olives. A classic Mediterranean standard.

Summary

Yield: 4
Prep Time: 15 minutes
Category: Salads
Cuisine: Greek

Ingredients

- 3 vine ripe tomatoes, cut into small 1/2 inch pieces
- 1 purple onion, thinly sliced
- 1/2 cucumber, cut into bite size pieces
- 1 green bell pepper, seeded and cut into small pieces
- 1 cup kalamata black olives
- 2 slices greek feta cheese
- 1/4 cup extra virgin olive oil
- 3 tbsp red wine vinegar
- 1 tsp dried oregano
- 1 bunch romaine lettuce leaves, cut into 2 inch pieces
- 1 clove garlic, crushed
- coarse sea salt and fresh ground pepper to taste

Instructions

Combine vegetables, olives, and Romaine lettuce in a large bowl. Place the sliced feta on top of the salad.

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Combine olive oil, vinegar, crushed garlic and oregano in a salad dressing cruet, shake vigorously. Pour over the salad and feta cheese.

Season with salt and pepper to taste. Let the salad marinate until ready to serve.

Serve with warm pita bread.