Leafless Greek Salad

Grocery List

* 2 Green Bell Peppers, cored and diced
* 1 Pint Grape Tomatoes
* ½ Red Onion, diced chunky
* ½ English Cucumber, sliced thick and quartered
* 10 + Olives, halved
* 200g Feta

**DRESSING**

* 1/3 C Red Wine Vinegar
* 2/3 C Extra Virgin Olive Oil
* 1 Tbsp Freshly chopped Oregano
* 1 Tbsp Freshly chopped Basil
* 2 Cloves Garlic, Minced or Pressed
* Sea Salt / Cracked Black Pepper
* 1 tsp Dried Parsley
* ½ Lemon, zested and juiced

Prep Time: 20 Min

Cool Time: 30 Min +



1. Combine the peppers, olives, tomatoes, cucumbers, and chopped onions in a large mixing bowl.
2. When working with Feta, it is usually packed as a large, thick disk of cheese. Slice the rounded edges off on all 4 sides so you are dealing with a brick instead.
3. Cut the Feta into Cherry Tomato sized cubes and add to the diced vegetable mixture.
4. In a separate bowl, combine the oil and vinegar and give it a stir. Add the minced garlic, herbs, zest and juice of the lemon and stir.
5. Salt and pepper to taste, add in the parsley and whisk together.
6. Pour about ¾ of the dressing on the salad and combine. Reserve the other 4th for service.
7. Cool for atleast 30 minutes and serve.