

GLUTEN
FREE



Greek Salad

20 MINS | SERVES: 4-6

INGREDIENTS

- 1 red onion
- 1 green capsicum
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- 1 Lebanese cucumber
- 200g cherry tomatoes or 2 large Heirloom tomatoes
- 1/2 cup of kalamata olives, pitted
- 180g fetta cheese, cut into cubes

DRESSING

- 2 teaspoons dried oregano
- 1 tablespoon red wine vinegar
- 1 tablespoon lemon juice
- 3 tablespoons extra virgin olive oil
- Salt and pepper to season

PREPARATION

1. Halve the onion and cut into thin slices.
2. Cut capsicums in half lengthwise, remove seeds then cut into ½ cm slices.
3. Cut Lebanese cucumber in half lengthwise, (remove seeds if desired) then cut in ½ cm slices.
4. Cut cherry tomatoes in half. If using large Heirloom tomatoes slice in half and then cut into 1.5cm slices.
5. Add all prepped vegetables to a large bowl with olives and fetta cheese.
6. Combine dressing ingredients into a jar and shake, taste and season to your liking.
7. Finally, pour the dressing over the prepped vegetables, olives and fetta cheese and mix gently. Serve immediately.