

Greek Salad



Ingredients:

- 2 med Red Onions
- 8 medium juicy Tomatoes (Roma, or vine – ripe but firm)
- 2 English Cucumbers – partially peeled making striped pattern
- 2 green Bell Pepper
- 2 handfuls Greek pitted Kalamata olives
- Couple pinches of Salt
- 8 tbsp EVO oil
- 2-4 tbsp red Wine Vinegar
- Blocks of Feta Cheese, do not crumble leave in large pieces
- 1 tbsp dried Oregano

Directions:

- Cut red onion in half and thinly slice into half moons.
- Cut tomatoes into wedges or chunks.
- Cut partially peeled cucumber in half length-wise, then slice into halves.
- Thinly slice bell pepper into half rings.
- Place in large salad bowl.
- Add handfuls of pitted Kalamata olives.
- Season with Kosher salt (pinch) and bit of dried oregano
- Pour olive oil and red wine vinegar over salad – give gentle toss, not too much.
- Add Feta chunks on top and sprinkle a bit more dried oregano
- Serve.