Greek Sal ad w. Sardines 10 servings



Ingredients:

6 tbsp extra virgin olive oil 3 cloves garlic, finely minced Freshly ground black pepper 1 tbsp dried oregano 5 med. tomatoes, cut into chunks 2 English cucumbers, cut into chunks 2 cans chickpeas, drained 2/3 cup crumbled Feta cheese ½ cup thinly sliced red onion 4 tbsp sliced Kalamata olives 3 4-ounce cans sardines in olive oil	6 tbsp lemon fresh juice
Freshly ground black pepper 1 tbsp dried oregano 5 med. tomatoes, cut into chunks 2 English cucumbers, cut into chunks 2 cans chickpeas, drained 2/3 cup crumbled Feta cheese ½ cup thinly sliced red onion 4 tbsp sliced Kalamata olives	6 tbsp extra virgin olive oil
1 tbsp dried oregano 5 med. tomatoes, cut into chunks 2 English cucumbers, cut into chunks 2 cans chickpeas, drained 2/3 cup crumbled Feta cheese ½ cup thinly sliced red onion 4 tbsp sliced Kalamata olives	3 cloves garlic, finely minced
5 med. tomatoes, cut into chunks 2 English cucumbers, cut into chunks 2 cans chickpeas, drained 2/3 cup crumbled Feta cheese ½ cup thinly sliced red onion 4 tbsp sliced Kalamata olives	Freshly ground black pepper
2 English cucumbers, cut into chunks 2 cans chickpeas, drained 2/3 cup crumbled Feta cheese ½ cup thinly sliced red onion 4 tbsp sliced Kalamata olives	1 tbsp dried oregano
2 cans chickpeas, drained 2/3 cup crumbled Feta cheese ½ cup thinly sliced red onion 4 tbsp sliced Kalamata olives	5 med. tomatoes, cut into chunks
2/3 cup crumbled Feta cheese ½ cup thinly sliced red onion 4 tbsp sliced Kalamata olives	2 English cucumbers, cut into chunks
½ cup thinly sliced red onion 4 tbsp sliced Kalamata olives	2 cans chickpeas, drained
4 tbsp sliced Kalamata olives	2/3 cup crumbled Feta cheese
	½ cup thinly sliced red onion
3 4-ounce cans sardines in olive oil	4 tbsp sliced Kalamata olives
	3 4-ounce cans sardines in olive oil

Preparation

Whisk lemon juice, oil, garlic, oregano and pepper in a large bowl until well combined. Add tomatoes, cucumber, chickpeas, feta, onion and olives; gently toss to combine. Divide the salad among 10 plates and top with sardines.