



# chopped greek salad

Opal! It's time for a gorgeously simple and delicious Greek Salad, a lettuce-free combination of sweet tomatoes, crisp cucumbers, tangy feta, refreshing mint, and of course, meaty Kalamata olives. What are you waiting for? Break out the Ouzo and get chopping.

SERVES: 4-6



julie albert & lisa gnat

## ingredients

- 4 large tomatoes, seeded and chopped
- 1 English cucumber, peeled, seeded and chopped
- 1 large red bell pepper, chopped
- 1 large green pepper, chopped
- 2 tbsp minced fresh mint
- 1 tsp dried oregano
- 3 tbsp olive oil
- 2 tbsp red wine vinegar
- 1/4 tsp kosher salt
- 1/4 tsp freshly ground black pepper
- 3/4 cup crumbled feta cheese
- 1/4 cup Kalamata olives, pitted

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## directions

1. In a large bowl, combine tomatoes, cucumbers, red and green peppers, mint and oregano.
2. In a small bowl, whisk oil, vinegar, salt and pepper. Pour over vegetables and toss to coat. Cover and let sit for 30 minutes, allowing flavors to blend.
3. Before serving, stir in feta and olives.

*“There are two kinds of people – Greeks, and everyone else who wish they was Greek.”*

– GUS PORTOKALOS, 'MY BIG FAT GREEK WEDDING'



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