



Greek Recipes

Greek Salad

3 vine ripe tomatoes, cut into chunks
1 red onion, thinly sliced
1/2 European seedless cucumber, cut into bite-size chunks
1 small red bell pepper, seeded and chunked
1 small green bell pepper, seeded and chunked
1 cubanelle pepper, seeded and chunked
1 cup Kalamata black olives
Several sprigs fresh flat-leaf parsley, about 1/2 cup
2 (1/4 pound) slices imported Greek feta
1/4 cup (a couple of glugs) extra-virgin olive oil
3 tablespoons (3 splashes) red wine vinegar
1 teaspoon dried oregano, crushed in palm of your hand
Coarse salt and black pepper
Pita breads

Combine vegetables, olives, and parsley in a large bowl. Rest sliced feta on the top of salad. Combine oil, vinegar, and oregano in a small plastic container with a lid. Shake vigorously to combine oil and vinegar and pour over salad and cheese. Season with salt and pepper and let the salad marinate until ready to serve. Serve salad with pita bread blistered and warmed on a hot griddle or grill pan.