



JERNEJ KITCHEN

GREEK SALAD

Greek Salad is fresh and light. Use cucumbers, tomatoes, peppers, olives, feta cheese, and a simple dressing to make the best summer salad.

SERVES 4 PEOPLE
PREPARATION: 15 MINUTES

DRESSING

- 2 tbsp red wine vinegar or apple cider vinegar
- 1 tsp lemon juice, freshly squeezed
- 1 tbsp dried oregano
- 100 ml (1/3 cup) olive oil

GREEK SALAD

- 1 large cucumber
- 1 large bell pepper
- 2 tomatoes
- 1 red onion
- 150 g (1 cup) black olives
- 150 g (1 cup) crumbled feta cheese
- pinch of dried oregano

SALAD DRESSING

First, make the dressing. Combine vinegar, lemon juice, oregano, and olive oil. Season with salt and pepper to taste. Place in the fridge until needed.

SALAD

Cut all the ingredients into small pieces. Add cucumber, bell pepper, tomatoes, onion, and olives to a bowl. Drizzle with the salad dressing and toss to combine. Season with salt to taste. Sprinkle the feta cheese and oregano on top.

TOOLS AND EQUIPEMENT Sponsored

- cutting board
- kitchen knife
- bowl