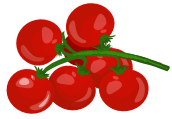


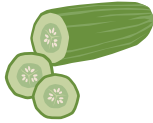
# GREEK SALAD

**PREP:** 10 min **SERVES:** 4

## INGREDIENTS:



**250g cherry tomatoes, cut in half**



**1 cucumber, deseeded & chopped**



**1 small red onion, peeled and sliced thinly**



**Handful of pitted black olives**



**1tsp dried oregano**



**80g feta cheese, cut into small cubes**



**3tbsp olive oil**



**Salt & black cracked pepper**

## INSTRUCTIONS:

Prepare all the vegetables: all vegetables used for salads should be thoroughly washed in cold water before using. The size to cut the vegetables into is completely up to you & your family's liking but ideally, you should not need a knife to eat a salad so bite-size pieces suit best.

1. Cut cherry tomatoes in half.
2. Deseed the cucumber & chop.
3. Peel the onion and finely slice.
4. Cut the olives in half.
5. Cut the feta cheese into cubes.
6. Add all the ingredients into a large bowl with the seasoning and olive oil. Mix well.

## TIPS

- ✓ Make it a main course by doubling the amounts. Serve with some crusty bread to mop up the juices!
- ✓ A great dish to prep ahead and keep in the fridge, perfect for picnics, BBQs and packed lunches. Make sure to store it in an airtight container in the fridge. It will keep for up to 2 days.