

Greek Horiatiki Salad

(Serves: 4)

Ingredients

1 x Continental Cucumber

1 x Red Onion

3-4 Tomatoes

1 x Green Capsicum

G-Fresh Oregano Leaves, 2 tsp

Pendleton Olive Estate 100% Australian Extra Virgin Olive Oil, ¼ cup

Annabella's Kalamata Pitted Olives, 1 cup

Colavita Red Wine Vinegar, 2 tbsp

Cape Naturaliste Crumbled Feta

The Naked Food Co Basil Pesto Persian Feta Ball

Zuccato Capers In Wine Vinegar, 2 tbsp

Method

Step 1

Prep all the fresh ingredients by giving them a thorough rinse.

Step 2

Peel & slice the cucumber into rounds, chop the onion into thin slices, and chop the green capsicum into rings.

Cut the tomatoes into small wedges.

Step 3

Add the cucumber, onion, green capsicum, and tomato into a large salad bowl. Add in the kalamata olives & sprinkle over the dried oregano leaves.

Step 4

Pour the olive oil & red wine vinegar over the salad and toss all the ingredients gently.

Step 5

Sprinkle over some of the crumbled feta & place the feta ball on the top, middle of the salad. Top the feta ball with some capers & additional oregano.

Tip: Serve with some crusty bread for soaking up all the delicious juices.



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Pic for illustration purposes only. Recipe may vary in appearance to pic.