

From Lisa's Kitchen: Greek Salad

I never gave this salad too much thought until a recent trip that included Greece reminded me how yummy the combination of chopped fresh vegetables and salty olives & feta can be. This is also a great picnic recipe.

Greek Salad

Serves 4

- 3 large ripe tomatoes, cut into chunks
- 1 medium red onion, thinly sliced
- ½ English seedless cucumber, cut into chunks
- 1 large red bell pepper, seeded and chunked
- 1 cup pitted Kalamata olives
- ½ chopped fresh flat-leaf parsley
- ½ pound good quality Greek feta cheese, cubed

- ¼ cup extra-virgin olive oil
- 3 tablespoons red wine vinegar
- 1 tablespoon fresh oregano, chopped

Combine first 7 ingredients (tomatoes through feta cheese) in a large bowl.

In a separate small bowl, whisk together remaining ingredients. Pour over salad and toss gently to coat.