

Feta, Ham & olive platter

Served with olive bread, cucumber and rocket leaves



Ingredients (serves 1): c.60g chopped feta, 2 slices cooked ham, 1 handful rocket leaves, 4-5 thick chunks of cucumber (cut into quarters), 8 green olives (halved), 3 small rounds of olive baguette, ¼ tsp oregano

Dressing: Extra virgin olive oil or sesame oil, apple cider vinegar, salt & pepper

Preparation: 5-7 minutes

1. Mix the feta, cucumber, olives and oregano in a ½ tsp of olive oil and serve on the plate.
2. Wash and drain the rocket leaves and serve, along with the ham.
3. Drizzle with olive oil and vinegar and season to taste.
4. Eat with a side of olive bread.