

Greek Salad & Focaccia



Ingredients (Serves 4): 1 large cucumber, 4 large salad tomatoes, 1 pack 150g Feta, 1/4 red onion or 2 red spring onions, Greek black olives or stuffed green olives with pimento (or mixture), 1 sprig oregano (fresh or dried), salt & pepper, olive oil, red wine vinegar

Preparation: 10-15 mins

1. Wash and partially peel the cucumber (stripes) so you have some flashes of green. Chop into chunks to create texture in the salad.
2. Wash the tomatoes, chop into chunky slices and half again till you have chunks.
3. In a large salad bowl, add the tomatoes and cucumber and toss in as many Greek olives as you desire.
4. Thinly slice the 1/4 red onion or the red spring onions and toss into the salad along with some freshly chopped oregano or finely ground dried oregano.
5. Dress with olive oil, a splash of red wine vinegar and salt and pepper. Mix well before finally adding in your cubed feta. Add the cheese last so that it doesn't crumble when you toss the salad.

Serving suggestions: Wholegrain Bread or Focaccia