



sharing our Greek culinary heritage

KO's Greek Salad

For the Greek salad

- 8 tomatoes, halved and cut into thick wedges
- 1 cucumber, halved lengthwise and sliced into half rounds
- 1 green pepper, halved lengthwise and sliced into small strips
- 1 red onion, sliced into semicircles
- 1 teaspoon salt
- 1 - 2 teaspoons dried oregano
- Extra virgin olive oil
- 100g block feta cheese

Making the Greek salad

- Prepare the fresh vegetables and place together in a salad bowl.
- Season with salt and oregano.
- Add a generous amount of olive oil.
- Toss all of the ingredients together.
- Place the feta cheese on top of the other ingredients.
- Drizzle the feta cheese with olive oil.
- Sprinkle a little more dried oregano on top of the feta cheese.

Serving the Greek salad

Greek salad can be eaten on its own or as a side dish. And don't forget to have some fresh, crusty bread handy to soak up the delicious juices!