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Stephanie Alexander Kitchen Garden

**Greek Salad**

**Season:** Summer

**Serves:** 30 tastes

**Fresh from the garden:** Cucumber, Tomato, Basil, Red Onion, Olives

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| **Equipment:**  Large mixing bowl  Chopping boards  Knife  Small bowls  Serving dishes | **Ingredients:**  3 cucumber  2 cups cherry tomato  1 red onion  200g feta cheese  1 cup Olives; de-stoned  1/2 cup mint and parsley leaves  2 tsp dried oregano  40ml extra-virgin olive oil  2 TBLS red wine vinegar |

**What to do:**

1. Wash the vegetables and fresh herbs
2. Cut the cucumber into equal pieces, about 2cm
3. Cut the cherry tomatoes in half
4. Slice the red onion finely into rings
5. Break the feta cheese up with hands and reserve in a small bowl. Add this at the end when everything else is mixed in. (Keep some salad without cheese; vegan)
6. Pit the olives; remove the pit in the middle (also known as the stone)
7. Put the basil leaves into a neat pile and slice into thin strips. Scatter onto the salad and gently toss everything together with the oregano.
8. Add the feta now, sprinkling across the top.
9. Dress the salad, mix the vinegar and Extra-Virgin Olive oil and drizzle on top of the salad.

**Notes:** Other fresh herbs like Mint and Dill can also be substituted or added.