

Greek Khoriatiki salad ; vegetables, feta cheese and lemon |

Recipe for 4 portions



Description

Simple and quick, perfect for summer!

Note

You can rinse the feta cheese before cutting it to make it less salty.

Ingredients

Dressing

- 1 Tbsp Lemon juice
- 2 Tbsp Olive oil
- 1 Tsp Dijon mustard
- 1 Tsp Dry oregano
- 1 Tsp Lemon zests

- Salt and pepper
- Olive oil

Vegetables

- 100 Gr Cucumber
- 75 Gr Red onion
- 100 Gr Yellow pepper
- 100 Gr Italian tomatoes
- 100 Gr Feta cheese
- 0.50 Cup(s) Pitted kalamata olives
- 3 Sprig(s) Parsley

- Salt and pepper
- Olive oil

Preparation

- Preparation time **30 mins**
- Resting time **0 mins**

Preparation

Finely chop the black olives and parsley (keep some for garnish).

Cut the tomatoes and the cucumber into cubes (1 cm side).

Cut the seeded yellow pepper into cubes. Cut the feta into cubes too.

Finely chop the red onion.

Dressing

Combine all of the ingredients, add salt and pepper.

Salad

In a mixing bowl, combine all of the ingredients with the dressing and let sit for 30 minutes in the fridge.

Bon appétit!