

Greek Salad

Swick

Serves 1 | Active Time: 20 minutes | Total Time: 20 minutes

Chef's Notes

Traditionally, Greek salad is just made with green peppers. But I like the color and sweetness of the red and orange peppers.

Although basil in Greek salad is not traditional, it does add a refreshing burst of flavor.

Making the Vinaigrette

To start, finely chop the oregano. Whisk all of the ingredients together. Add a bit of sugar to balance out the tartness of the vinegar, if desired.

Step 1: Making the Vinaigrette

- sugar (optional)
- 2 tbsp fresh oregano
- 4 tbsp red wine vinegar
- 6 tbsp extra-virgin olive oil
- 2 tbsp grapeseed oil
- 1 tsp kosher salt
- 1/4 tsp freshly ground black pepper

Preparing the Salad

Dice the cucumbers into bite-sized pieces. Cut the peppers, remove the seeds and dice into bite-sized pieces. Dice the onions into about 1/4" to 1/2" -inch pieces. Remove the core from the tomatoes and dice into bite-sized pieces.

Pit and roughly chop the olives (if desired). Chop the parsley and basil and add to the salad. Break up the feta cheese into large pieces. It will break up further when the salad is tossed.

Whisk the dressing quickly before adding it to the salad. This salad is best served immediately. If you are making it ahead of time, just add the dressing, tomatoes and feta last minute.

Step 2: Preparing the Salad

- 2 cups cucumber
- 1 cup green pepper
- 1 cup red pepper
- 1 cup yellow pepper
- 1/2 cup red onion
- 2 cups tomato
- 2 oz kalamata olives
- 2 tbsp fresh Italian parsley
- 2 tbsp fresh basil
- 1 1/4 cups crumbled feta cheese