

Greek Salad

Ingredients -

- Beef tomatoes, or the biggest you can get
- Cucumber
- Red onion
- Olives
- Red pepper
- Fresh oregano
- Lemon
- Garlic
- Olive oil
- Red wine vinegar
- Salt & pepper

Method –

1. Roughly chop your tomatoes and cucumber, I've used 3 big tomatoes and a whole cucumber to make a good size side portion for 6- 8. You want a 1:1 ratio of each. Chop big, chop chunky, chop uneven and chop wonky!
2. Finely slice your red onion along the grain.
3. Remove oregano from stalks, very roughly chop.
4. Add your tomatoes, cucumber, onion, oregano, and olives to a large bowl.
5. Finely chop your garlic (3 cloves) and add to a small bowl with olive oil 2 parts, red wine vinegar 1 part. For 100ml oil, 50ml vinegar add 1 teaspoon dried oregano, half a lemon and season with salt and pepper. That's your dressing done. Mix about 2 thirds of this with your salad and place on your serving dish.
6. Slice your red pepper in thin, whole, circles and lay out over the top of the salad.
7. Add a couple of slices of feta cheese on top, drizzle over the rest of your dressing and away you go!

