

RECIPE

Yai Yai's Village Greek Salad



Ready in **6 minutes**

Serves **2-4 people**

Ingredients

- 3 - 4 farm fresh tomatoes
- 1 small red onion
- 1 cucumber (half of a large cucumber)
- High quality extra virgin olive oil
- 1 tsp oregano
- ¼ cup black kalamata olives
- Feta cheese
- ½ red/orange bell pepper (optional)
- Fresh bread slices (for dipping...it's the greek way!)

Preparation

1. If you store your tomatoes in the fridge, be sure to pull them out at least 30 minutes before prep. Tomatoes should be room temperature.
2. Slice tomatoes into wedges and place in a medium size bowl. Salt, toss and then let them sit while preparing the other ingredients. (The salt pulls out the juice from the tomatoes, this is the secret to a delicious authentic greek salad!)
3. Cut cucumbers (wedges with skin on) and onions (lengthwise). If you prefer, you can also remove the pits from the olive at this time.
4. Mix tomatoes to release more juices. Drizzle approximately ¼ cup olive oil onto the tomato mixture. Add cucumbers, olives, onions, oregano, feta and toss. Dip bread into the juice of salad for an extra treat! Enjoy!