



THE FRONT BURNER

RECIPES, COOKING TIPS & MORE FROM THE CULINARY SUPERSTORE

Classic Greek Salad

Serves 4 - 6

Crisp, refreshing, salty, and bright - this classic Greek salad stands alone as an entrée salad or as a tasty, side salad. Loaded with classic Greek flavors -- lemon, oregano, mint, feta, and kalamata olives -- this salad just might become a more frequent regular in your dinner repertoire.

Ingredients:

1 head romaine lettuce, roughly chopped, or torn
1/2 green pepper, diced
1/3 red onion, thinly sliced
1/4 cup kalamata olives, pitted, halved
1/2 English cucumber, sliced
1/2 cup grape tomatoes, halved
2" chunk of feta, crumbled

Dressing Ingredients:

1 lemon, juiced
3 tablespoons olive oil
1 tablespoon red wine vinegar
1/2 teaspoon dried oregano leaves
1 teaspoon fresh mint, minced
1/2 teaspoon Kosher salt
1/2 teaspoon freshly ground black pepper
1 clove garlic, minced

Directions:

1. Whisk all the dressing ingredients together.
2. Wash all of the salad ingredients thoroughly. Spin the lettuce dry and combine with all the other prepped vegetables. Salt and pepper the assembled salad before dressing.
3. Re-chill the assembled salad before dressing and serving.
4. When ready to eat, toss with the dressing. Top with the crumbled feta cheese. Serve from a common bowl, or on individual salad plates.