

Greek Salad

- Recipe by: BECKY PORTER | The Seasonal Homestead

When summer hits with loads of tomatoes and cucumbers, I like to make this salad often for easy weeknight dinners. It also makes an excellent side for summer barbeques. Just make sure to keep the dressing and the salad separate until just before serving!

[Makes 6-8 Servings]

- 2 cucumbers (or about 4 cups), seeded and chopped into half inch pieces
- 4 cups cherry tomatoes, halved
- ½ cup kalamata olives, pitted and halved
- 1½ cups cooked and drained chickpeas
- 3 oz feta cheese crumbled (about a ½ cup)
- 1 T chopped fresh oregano
- ¼ cup chopped fresh basil

For the dressing

- 4 teaspoons red wine vinegar
- 1 teaspoon lemon juice
- 1 teaspoon honey
- 1 teaspoon salt
- 1 large garlic clove crushed
- ¼ teaspoon pepper
- ½ cup light olive oil ** DO NOT use extra virgin olive oil
- 1 small red onion (about ½ cup) minced

METHOD

1. Start by making the dressing. Add vinegar, lemon juice, honey, salt, garlic, pepper, olive oil, and red onion in a small bowl and whisk together to thoroughly mix. Set this aside while you make the salad.
2. Combine cucumbers, olives, chickpeas, basil, and oregano, tomatoes, and feta cheese in a large bowl.
3. Stir in dressing to thoroughly coat.

*Unless you buy the right brand of extra virgin olive oil, it is often bitter. The light version is better for this recipe. Just trust me on this.