

Greek Village Salad

Preparation time: 20 mins

Cooking time: N/A

Serves: 4

A summer classic full of tomatoes, olives, feta and peppers, all sliced and diced with a succulent marinade perfect for the summer

Ingredients

3 plum tomatoes, chopped

1 green pepper, sliced

1/2 cucumber, chopped

1 small red onion, chopped

Small pack of olives

75g feta cheese, cubed

3 to 4 tablespoons extra virgin olive oil

1 teaspoon red wine vinegar

1 teaspoon lemon juice

1 clove garlic, minced

1/2 teaspoon oregano

Salt and freshly ground black pepper to taste



Method

Chop all the vegetables and put the tomatoes, green peppers, cucumbers, onions and olives in the salad bowl and toss.

Then whisk together the oil, vinegar, lemon juice, garlic, oregano, salt and pepper in a separate bowl. Pour over the salad and let sit for 30 minutes so that the flavours can settle.

Finally, add feta to the salad and toss again before serving.

Recipe taken from *Somerfield Magazine*

Pictures may illustrate serving suggestions. Some products may not be available in all stores.