

# Greek Village Salad

Adapted from Festival of Greek Flavors



*In the original recipe there's no lettuce. That's my unorthodox (no pun intended) addition.*

## SALAD:

- 1 whole garlic clove
- 1 1/2 cups cucumber, European style (seedless), cut in coins or smaller
- 2 large tomatoes, sliced
- 2/3 cup bell pepper, [I used a grilled pepper, the recipe uses raw]
- 1/2 cup red onion, thinly sliced
- 4 cups Romaine lettuce, chopped

## DRESSING:

- 1/2 cup extra virgin olive oil
- 1 teaspoon lemon zest
- 3 tablespoons fresh lemon juice
- 3 tablespoons red wine vinegar
- 1 clove garlic, minced
- 1 teaspoon dried oregano, crushed between your palms
- 1/4 cup fresh basil, cut in thin sliced
- Salt and freshly ground black pepper to taste

## GARNISH:

- 12 kalamata olives
- 4 whole pepperoncini pepper, [optional]
- 4 ounces Feta cheese, crumbled or cubed
- 1 teaspoon dried oregano, sprinkled on top

## Servings: 4

*I don't love the harsh flavor of raw onion, so I always soak the onion in water with a little splash of vinegar added, for about 30 minutes. It mellows the onion completely. I also added slices of some left over steak I had on hand - you could add cooked chicken also.*

1. SALAD: Rub the salad bowl with the cut garlic clove and discard. Place cucumber, tomatoes, bell peppers, onions and lettuce in bowl.
2. DRESSING: In a glass jar combine the dressing ingredients and shake. You can make this a few hours ahead and let sit at room temp.
3. Add dressing to salad and toss well. Taste for seasonings. Garnish with olives, pepperoncini (if using), Feta and dried oregano.

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Per Serving (excluding unknown items): 396 Calories; 37g Fat (79.9% calories from fat); 6g Protein; 14g Carbohydrate; 3g Dietary Fiber; 25mg Cholesterol; 508mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1 1/2 Vegetable; 0 Fruit; 7 Fat; 0 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>