



JANUARY 2024

greek salad

Serves: 2 to 4 people as a side dish.

Ingredients

- 2 large tomatoes, diced
- 1 cucumber, diced
- 1/2 red onion, thinly sliced
- 100g Australian Feta or Meredith Dairy's Marinated Goats Cheese, crumbled or diced
- 1/4 cup Kalamata olives, pitted
- 2 tablespoons extra virgin olive oil
- 1 tablespoon red wine vinegar or lemon juice
- 1 teaspoon dried oregano (or 1 tablespoon fresh oregano, chopped)
- Salt and pepper to taste
- Optional: Fresh chopped parsley for garnish*

Method

In a large salad bowl, combine the diced tomatoes, cucumber, thinly sliced red onion, and Kalamata olives.

If using Australian Feta, crumble it over the salad. If using Meredith Dairy's Marinated Goats Cheese, dice it and add it to the salad.

In a small bowl, whisk together the extra virgin olive oil, red wine vinegar or lemon juice, dried oregano (or fresh if available), salt, and pepper to create the dressing.

Drizzle the dressing over the salad and toss gently to combine, ensuring the dressing coats the vegetables and cheese evenly.

If desired, garnish with fresh chopped parsley for added flavor and presentation.

Serve immediately as a refreshing side dish or pair it with grilled chicken or fish for a complete meal.

Feel free to adjust the quantities of the ingredients to suit your taste preferences. Enjoy your delicious Greek salad!

