

SUMMER GREEK SALAD

Ingredients

For the salad

1 English cucumber, cut lengthwise, seeded, and sliced ¼-inch thick
1 green bell pepper, chopped into 1-inch pieces
2 cups halved cherry tomatoes
5 ounces feta cheese, cut into ½ inch cubes*
⅓ cup thinly sliced red onion
⅓ cup pitted Kalamata olives
⅓ cup fresh mint leaves

For the dressing

¼ cup extra-virgin olive oil
3 tablespoons red wine vinegar
1 garlic clove, minced
½ teaspoon dried oregano, more for sprinkling
¼ teaspoon Dijon mustard
¼ teaspoon sea salt
Freshly ground black pepper

Instructions

Make the dressing: In a small bowl, whisk together the olive oil, vinegar, garlic, oregano, mustard, salt, and several grinds of pepper.

On a large platter, arrange the cucumber, green pepper, cherry tomatoes, feta cheese, red onions, and olives. Drizzle with the dressing and very gently toss. Sprinkle with a few generous pinches of oregano and top with the mint leaves. Season to taste and serve.