

No-Lettuce Greek Salad

Recipe By *Esther Deutsch*



Cooking and Prep:  10
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Serves:  4

Contains: 

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot,
Chanukah, Nine Days,
Passover

Diet: Gluten Free, Low Carb,
Sugar Free

Source: Whisk by Ami
Magazine

Cuisines: Greek

Ingredients (11)

Salad

- 1 pint grape tomatoes, halved
- 1 large cucumber, diced

- 1 small red onion, very thinly sliced
- 1 small green or yellow bell pepper, thinly sliced
- 3 ounces pitted Kalamata olives, halved or sliced
- 8 ounces feta cheese, crumbled or diced very small

Dressing

- 1/3 cup **Bartenura Olive Oil**
 - zest of 1 lemon plus 4 tablespoons fresh lemon juice
 - 1 teaspoon dried oregano
 - 2 teaspoons **Dorot Gardens Frozen Parsley**, minced
 - Haddar Kosher Salt**, as needed
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Start Cooking

Prepare the Dressing

1. In a small jar, combine the olive oil, lemon juice, lemon zest, and seasoning.
2. Mix well.

Prepare the Salad

1. In a large salad bowl, combine the tomatoes, cucumber, onion, pepper, olives, and cheese.
2. Toss the salad with the dressing; serve.

Variation:

May substitute one tablespoon minced fresh oregano for the dried spice.