

Becky Makes...

GREEK SALAD

90-100g Feta Cheese

8 small Tomatoes, washed

¼ Red Onion

10-12 Black Olives

¼ Cucumber

2 sprigs Mint Leaves, washed

1 dessertspoon Olive Oil

Black Pepper



Makes enough for 2 people

No cooking - prepare in the salad bowl you will serve it from

1. Cut the feta cheese into small cubes or crumble coarsely and put into the bowl
2. Cut the tomatoes in half (or quarters if bigger than grape-size) and add to the bowl
3. Finely chop the red onion and add to the bowl
4. Drain and slice the black olives and add to the bowl
5. Cut the cucumber in half lengthways. Use a teaspoon to scoop out the seeds, then cut the remaining cucumber flesh into small chunks and add to the mixture
6. Remove the mint leaves from their stems then pile into stacks of about 5-6 each and roll the stacks up quite tightly. Slice each roll crosswise as thinly as you can with a sharp knife or scissors ("chiffonade") and add to the bowl
7. Mix well by turning over gently with a pair of tablespoons
8. Drizzle the olive oil over the salad, add pepper to season and give one turnover of the salad with the spoons
9. Serve with cold meats or a savoury flan. Experiment by varying the ingredient proportions to suit your taste!

For a Demonstration of this recipe find me on YouTube

[Becky Bakes... Greek Salad - YouTube](#)