



# Greek Salad

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## Ingredients:

- 1 cucumber thinly sliced  
*Barnes, Four Oaks, In Season, McLean, Sweet Peas*
- 1/2 red onion thinly sliced  
*Barnes, Four Oaks, In Season, McLean, Sweet Peas*
- 1 pint grape or cherry tomatoes, halved  
*Barnes, Four Oaks, In Season, McLean, Sweet Peas*
- 6 ounces feta cheese cut into 1/2" cubes  
*Ithika Acres Creamery*
- 1/4 cup EVOO + 2 Tbsp balsamic vinegar  
*Olive Oil Grove*
- Juice of 1/2 lemon
- 1 cup halved Kalamata olives
- dried oregano to taste
- salt and pepper to taste

- Serves four
- Prep time around 15 minutes





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## Instructions:

- Toss all vegetables together in a large bowl and fold in the feta
- In a small bowl whisk together the lemon juice, vinegar, and oregano until combined. Season with salt and pepper. Gradually add oil while whisking until the dressing is smooth.
- Combine the bowl of dressing with the bowl of vegetables and toss until coated.

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