Salads / Greece

Horiatiki salad



The village salad, with no leaves in it: tomato, cucumber, onion, olives and a whole slab of feta on top.

Time 15 min **Servings** 4

What you'll need.

- [ ] 4 piece Ripe tomatoes — in large wedges
- [ ] 1 piece Cucumber — in thick half-moons
- [ ] 1 piece Red onion — in thin rings
- [ ] 1 piece Green pepper
- [ ] 200 g Feta — in one piece
- [ ] 80 g Kalamata olives
- [ ] 60 ml Olive oil
- [ ] 1 tsp Dried oregano
- [ ] Salt — to taste

Let's make it.

01 Cut the tomatoes into large wedges and salt them straight in the bowl. Leave them five minutes: the juice they give up becomes the base of the dressing.

02 Add the cucumber, pepper and onion. Mix with your hands rather than a spoon — nothing breaks that way.

03 Scatter the olives over, lay the slab of feta on top and pour the oil over everything at once. Sprinkle the oregano straight onto the feta, where the oil will open it up.

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