

# WHAT'S COOKING?

## Greek Salad

### INGREDIENTS

- 1 large lettuce, chopped
- 3 tomatoes, cut in wedges
- 1 cucumber (peeled, seeded and chopped)
- 1 red onion, cut in slices
- 1/2 lb feta cheese, crumbled (or to taste)
- 1 cup black olives

### DRESSING:

- 3/4 cup olive oil
- 2-3 tablespoons fresh lemon juice
- 2-4 teaspoons dried oregano
- 3 teaspoons fresh minced garlic
- 1 teaspoon dried basil
- 2 tablespoons red wine vinegar
- 1/2 teaspoon salt (or to taste)
- 1 teaspoon sugar
- 1/2 teaspoon fresh ground black pepper (or to taste)

### DIRECTIONS

1. For the dressing; in a processor or use a wire whisk process/whisk the olive oil with lemon juice, oregano, garlic, basil, red wine vinegar, salt and sugar until smooth (start with 2 tablespoon lemon juice and 2 teaspoons oregano adding in more if desired after mixing).
2. Season with black pepper.
3. Chill in fridge for a couple of hours before using to blend flavors.
4. Place the salad ingredients in a large bowl.
5. Pour dressing over; toss to combine.

