Authentic Greek Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

- Vine ripened tomato / quartered - Cucumber / peeled and sliced - Red onion / thinly sliced - Green pepper / thinly sliced - Black olives - Feta cheese - Oregano - Salt - Extra virgin olive oil **Optional extra** - Capers - White wine vinegar

Instructions

I have travelled to Greece many times and one of my favourite Greek dishes is this delightful salad. There are many different versions of Greek salad you can get abroad, for example, in England they often add lettuce to it, but that is not how the Greeks make it! This recipe shows how it is commonly prepared in Greece. Enjoy! 1. Put the tomato, cucumber, red onion, green pepper, and olives into a big bowl and sprinkle with generous amount of salt and little sprinkle of oregano. Mix it all together then top with a slab of Feta cheese. 2. Leave the bowl to stand on the side for 15 – 20 minutes. This will allow the salt to soak into the tomatoes and bring out the wonderful juice, and will also allow the cheese to get to room temperature (the flavour of cheese is best sampled at room temperature). 3. Just before you serve the dish, drizzle with olive oil and sprinkle more oregano on top. **The Greeks serves this salad with chunks of bread, which they use to soak up the lovely juice at the bottom of the bowl!**