

Warm Salad with Feta

NIBBLEDISH CONTRIBUTOR

Ingredients

6 Small Golden Potatoes 1/2 Medium Red Onion 3 Medium Roma Tomatoes 1/2 Pack Pre-Washed Butter Lettuce 1/4 Pack Pre-Washed Baby Spinach 1/4 Cup Sliced Mushrooms Crumbled Feta Cheese 1 Lemon 1/5 Cup Extra Virgin Olive Oil 4 tsp Worcestershire Lemon Pepper Salt & Pepper to taste

Instructions

Prepare salad dish and place butter lettuce and spinach in bowl. Set aside.

Place potatoes in a bag and microwave on high for 2 minutes, until tender. Let cool, then cut in cubes and place in salad bowl.

In a medium saucepan, drizzle 4 tablespoons of olive oil. Cut red onions and mushrooms and saute until soft. Add 2 tsp worcestershire and cook for 2 minutes.

Cut tomatoes and add to salad dish. Then add onions and mushrooms. Reserve the left over juice for the vinegrette.

To make the vinegrette, combine juice from saucepan with remainder of worcestershire and olive oil. Add lemon, lemon pepper, salf and pepper to taste. Wisk together and pour desired amount over salad.

Sprinkle with feta and serve immediately with your favorite steak, chicken, or burger. Serves 2.