



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 vinaigrette.

To make the vinaigrette, combine juice from saucepan with remainder of worcestershire and olive oil. Add lemon, lemon pepper, salt and pepper to taste. Whisk together and

pour desired amount over salad.

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

Serves 2.