



Greek Shrimp, Olive, and Feta Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

2 pounds of cooked shrimp, peeled and deveined with the tail left on

1 cup of mixed olives-green and black, Greek or Nicoise are best-pitted

1/4 pound of good feta-Greek or French is best

2 lemons, thinly sliced and squeezed-reserve a couple to garnish the top of the salad

2 Tablespoons of chopped fresh Oregano

1/4 cup fruity olive oil

Instructions

This is such a simple and tasty salad and because of the salty feta and olives it is especially good with cocktails.

Combine all of the ingredients and chill for 2 hours or overnight.

Bring to room temperature before serving and serve with crisped pita triangles, if desired.