



Greek Villager's Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

2 medium, firm tomatoes, cored and quartered
1 shallot, or half a red onion, sliced thin in half moons
1/2 English cucumber, sliced in half moons
1 green bell pepper, cored, seeded and sliced thin
6 peperoncini peppers from a jar
1/4 cup pitted Kalamata olives
2 oz feta cheese, cubed
2 tbsp red wine vinegar
salt and fresh black pepper
4 tbsp extra-virgin olive oil
2 pinches dried oregano
1 tsp chopped fresh Italian parsley
1/2 tsp fresh thyme

Instructions

Nothing beats fresh vegetables spiked with peperoncini and feta cheese. You can also break up some pita chips and add to the salad... they will sop up the dressing nicely!

1. In a large bowl, whisk together vinegar, salt and pepper, and in a slow steady stream, the olive oil. Stir in fresh and dried herbs.

2. Gently toss all ingredients with the dressing.