

# Greek Salad

**Servings:** 4

**Prep time:** 15 minutes

## Ingredients:

- 1 English cucumber, sliced
- 4 medium tomatoes, chopped
- 1/2 red onion, thinly sliced
- 1 green bell pepper, chopped
- 1 cup kalamata olives, pitted
- 1 cup crumbled feta cheese
- 1/4 cup chopped fresh parsley
- 1/4 cup chopped fresh mint (optional)

## For the Dressing:

- 1/4 cup extra virgin olive oil
- 2 tablespoons red wine vinegar
- 1 tablespoon lemon juice
- 1 teaspoon dried oregano
- 1/2 teaspoon garlic powder
- Salt and pepper to taste

## Directions:

### *Step 1*

**Make the Dressing:** In a jar with a tight-fitting lid, combine olive oil, red wine vinegar, lemon juice, oregano, garlic powder, salt, and pepper. Shake well to combine.

### *Step 2*

**Combine Salad:** In a large bowl, combine cucumber, tomatoes, red onion, bell pepper, olives, and feta cheese.

### *Step 3*

**Add Dressing:** Pour the dressing over the salad and toss gently to coat evenly.

### *Step 4*

**Garnish:** Sprinkle with fresh parsley and mint (if using).

## *Tips and Variations*

- **Add protein:** Top with grilled chicken, shrimp, or chickpeas for a more substantial meal.
- **Spice it up:** Add a pinch of red pepper flakes to the dressing.
- **Make it ahead:** This salad can be made up to 24 hours in advance. Store in an airtight container in the refrigerator.