Greek Salad

Type: Salad                Serves: 30 tastes     Recipe source: Taste.com.au
Fresh from the garden: Cucumbers, tomatoes, capsicum, red onion.

EQUIPMENT:
- Measuring spoons
- Measuring cups
- Wooden spoons
- Bowls
- Knives

INGREDIENTS:
- 6 firm ripe tomatoes, coarsely chopped
- 3 Lebanese cucumbers, coarsely chopped
- 1 red onion, sliced into rings
- 1 red capsicum, halved, deseeded, coarsely chopped
- 200g marinated Greek olives
- 220g marinated feta, coarsely chopped
- 1 teaspoon dried Greek oregano
- 1 teaspoon salt
- 125ml (1/2 cup) olive oil
- 60ml (1/4 cup) white vinegar

What to do:
1. Combine tomato, cucumber, onion, capsicum, olives and feta in a salad bowl. Sprinkle with oregano and salt.

2. Whisk together the oil and vinegar in a jug. Drizzle the salad with dressing and toss to combine. Serve immediately.