

Salads

Greek Salad with Tomatoes and Cucumbers



Ready in **15 - 20 minutes**

Serves **4-5**

Ingredients

- 2 cups Cherub tomatoes, halved
- 2 cups sliced mini cucumbers
- ½ small purple onion, chopped
- ¼ cups chopped fresh parsley
- ½ cup Kalamata olives
- ½ cup Mediterranean Olive Medley
- ½ cup crumbled feta cheese
- Fresh basil for garnish

Dressing:

- ½ cup Extra Virgin olive oil
- 3 Tbsp Kalamata juice from bottle
- ½ - 1 tsp garlic salt
- ¼ tsp black pepper

Preparation

1. Add all prepared and chopped ingredients into a large mixing bowl and stir well.
2. Mix all of the dressing ingredients and mix well so it won't separate. Set aside and pour over salad right before serving.

Tips

I prefer the small tomatoes and cucumbers because the salad does not get as watery. I also like the extra crunch.

Instead of adding garlic salt to dressing, I sometimes like to sprinkle and mix it over the salad ingredients and let it stand. The garlic flavor seems to set in better.

Spiritual Message from this recipe

This salad is bright, vibrant and inviting. Sometimes, we need to shine like this salad for all to enjoy us!