Summer's Best Greek Salad

 **Summer joy in a bowl!**

Prep Time: 15 minutes

Serves: 8

Ingredients

- 2 medium tomatoes – Chopped (about 2 cups) Can also use 1 pint of grape tomatoes (halved)
- 1 ½ cups of thinly sliced cucumbers (cut in half)
- ½ red onion thinly sliced and chopped into 1-2 inch pieces
- ½ cup Kalamata olives (sliced) I actually use about 4-5 more than this!
- 1/3 cup of sliced and diced green bell pepper
- 4-5 ounces of soy or other plant-based feta cheese (crumbled)
- ½ teaspoon of garlic salt
- ½ teaspoon coarse ground black pepper

Greek Salad Dressing

- 1/3 cup red wine vinegar
- 1 lemon juiced or 2 Tablespoons of ReaLemon juice
- 1 teaspoon Dijon mustard
- 3 medium garlic cloves (minced)
- 2 Tablespoons fresh basil (chopped)
- ½ teaspoon dried oregano
- ¼ teaspoon salt
- ¼ teaspoon coarse ground black pepper
- ½ cup olive oil

DIRECTIONS

STEP 1: Make the dressing and let it sit.

Get the whisk ready! I like to use a garlic press, but you can also hand chop the garlic.

- In a small mixing bowl combine ALL ingredients **except** for the olive oil and mix well.
- Slowly add the olive oil, quickly whisking it into the dressing until the dressing is blended well.

STEP 2: Slice, chop, dice, and combine the beautiful veggies, olives, and feta in a bowl.

- Slice and chop the tomatoes, cucumbers, onion, olives, and bell pepper and mix.
- Add salt and pepper and mix.
- Crumble and add feta and mix.

STEP 3: Pour the dressing over the mixed veggies and toss.

Note: you can also add romaine lettuce immediately prior to serving

This is not a traditional Greek salad, but it is tastes great and is beautiful.

GARNISH with:

- Fresh basil
- Chopped purple onion
- Crumbled plant-based feta
- Coarse ground black pepper

Store in the refrigerator for up to three days.

ENJOY!

Nutrition Facts

Amount per 101 g
1 serving (3.6 oz)

Calories 116
From fat 87

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Amount	% Daily Value*	Amount	% Daily Value*
Total Fat 9.9g	15%	**Total Carbohydrates** 4g	1%
Saturated 3g	15%	Dietary Fiber 1g	4%
Trans Fat 0g		Sugars 2g	
Cholesterol 17mg	6%	**Protein** 3g	6%
Sodium 391mg	16%		
Calcium 9% • **Iron** 4%		**Vitamin A** 10% • **Vitamin C** 21%	

* Percent Daily Values are based on 2000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.