**Greek Salad**

**Serves:** large serve for sharing

**Fresh from the garden:** olives, lettuce. We are using our own school grown and preserved olives in this recipe.

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| **Equipment:**  Lettuce spinner  Large mixing bowl  Knives  Glass jar with lids  Measuring spoons  Serving bowls  Tongs | **Ingredients:**  1 large lettuce  1 punnet of cherry tomatoes  1 cucumber  1 capsicum  40 olives  1 block feta cheese  Dressing  3 tablespoons olive oil  3 teaspoons red wine vinegar  ½ teaspoon Dijon mustard  ½ teaspoon dried oregano  Freshly ground salt and pepper, to taste |

**What to do:**

1. Tear lettuce leaves into medium sized pieces. Wash and dry leaves in salad spinner. Set aside in large mixing bowl.
2. Wash and dry other fresh produce. Cut tomatoes in half and slice cucumber and capsicum into bite sized pieces. Add to the mixing bowl.
3. Crumble feta and add half to the mixing bowl and reserve the other half for to top the salad.
4. Add half the olives to the salad and reserve the other half to top the salad.
5. Place dressing ingredients into the glass jar and securely close lid. Shake until well combined. Taste and balance seasoning as needed. Pour over the salad.
6. Gently toss ingredients so they are well combined.
7. Divide between the serving bowls and top with remaining feta and olives.