



Original Greek Salad aka "Horiatiki" (villagers' salad)



20' min



4 portions



Difficulty: 1



method

- ❖ In a bowl, add 4-5 tablespoons of extra virgin olive oil, the vinegar, the honey, salt, pepper and a pinch of oregano. Gently stir with a spoon just to combine, not to emulsify the dressing.
- ❖ Chop the cherry tomatoes in half and add to the bowl.
- ❖ Thinly slice the cucumber into half-moon shapes and thinly slice the onion. Add to the bowl.
- ❖ Cut the green pepper into thin strips and add to the bowl.
- ❖ Add the olives, capers, feta and some oregano.
- ❖ To finish, drizzle with 2-3 tablespoons extra virgin olive oil, top with rusks and serve.



ingredients

- 6-8 tablespoons olive oil
- 2 tablespoons vinegar (of white wine)
- 1 tablespoon honey
- salt
- pepper
- 1 tablespoon oregano, dry
- 350 g cherry tomatoes
- 1/3 onion, dry
- 1 green bell pepper
- 1/2 cucumber
- salt
- 1 tablespoon capers
- 150 g feta cheese
- To serve
- 5-6 rusks