

Classic Greek Salad

This refreshing Greek salad is a vibrant mix of fresh vegetables, tangy feta cheese, and olives, perfect for a light meal or side dish. It's quick to prepare and bursting with Mediterranean flavors.



Salad

Greek

10 min

Total time

easy

Difficulty

250

kcal / serving

Ingredients

- 1 medium cucumber, diced
- 1 medium tomato, diced
- 1/4 red onion, thinly sliced
- 50g feta cheese, crumbled
- 30g Kalamata olives, pitted
- 1 tablespoon olive oil
- 1 teaspoon red wine vinegar
- Salt and pepper to taste
- Fresh oregano for garnish (optional)

Steps

- 1 In a medium bowl, combine the diced cucumber, tomato, and red onion.
- 2 Add the crumbled feta cheese and Kalamata olives to the bowl.
- 3 Drizzle with olive oil and red wine vinegar, then season with salt and pepper to taste.
- 4 Gently toss the salad to combine all the ingredients.
- 5 Garnish with fresh oregano if desired and serve immediately.