

Greek Village Salad

A refreshing combination of crisp cucumbers, ripe tomatoes, Kalamata olives, red onions, and creamy feta cheese, all tossed in a tangy oregano vinaigrette. Perfect as a light meal or a vibrant side dish.



Salad

Greek

10 min

Total time

Easy

Difficulty

250

kcal / serving

Ingredients

- 1/2 cup cucumber, chopped
- 1/2 cup ripe tomatoes, chopped
- 1/4 cup Kalamata olives, pitted
- 1/4 small red onion, thinly sliced
- 1/4 cup feta cheese, crumbled
- 1 tbsp extra virgin olive oil
- 1 tsp red wine vinegar
- 1/2 tsp dried oregano
- Salt and pepper to taste

Steps

- 1 Wash and chop the cucumbers and tomatoes into bite-sized pieces.
- 2 Thinly slice the red onion and pit the Kalamata olives if necessary.
- 3 In a salad bowl, combine cucumbers, tomatoes, olives, and red onions.
- 4 Crumble the feta cheese over the salad.
- 5 In a small bowl, whisk together the olive oil, red wine vinegar, oregano, salt, and pepper.
- 6 Drizzle the vinaigrette over the salad and toss gently to combine.
- 7 Serve immediately or chill for 10 minutes to enhance flavors.