

Greek Village Salad

A refreshing mix of ripe tomatoes, cucumbers, olives, red onions, and feta cheese tossed in a tangy oregano vinaigrette.

Perfect for a light, healthy meal or a vibrant side dish.



Salad

Greek

10 min

Total time

Easy

Difficulty

220

kcal / serving

Ingredients

- 1 medium ripe tomato, chopped
- 1/2 cucumber, peeled and sliced
- 1/4 cup Kalamata olives, pitted
- 1/4 small red onion, thinly sliced
- 50g feta cheese, crumbled
- 1 tbsp extra virgin olive oil
- 1 tsp red wine vinegar
- 1/2 tsp dried oregano
- Salt and freshly ground black pepper, to taste

Steps

- 1 In a medium bowl, combine the chopped tomato, sliced cucumber, Kalamata olives, and red onion.
- 2 In a small bowl, whisk together olive oil, red wine vinegar, dried oregano, salt, and pepper to make the vinaigrette.
- 3 Pour the vinaigrette over the salad ingredients and toss gently to combine.
- 4 Sprinkle the crumbled feta cheese on top.
- 5 Serve immediately or chill for 10 minutes to let flavors meld.