

Idiot's Kitchen Recipe – Greek Vegetable Salad

Recipe from www.idiotskitchen.com



Ingredients:

¼ cup extra virgin olive oil
2 Tablespoons red wine vinegar
½ teaspoon dried oregano
1 clove garlic, pressed or finely minced
Salt & Pepper
1 (15.5 oz) can chick peas, drained and rinsed
1 cucumber, peeled, seeded, and chopped
2 ribs celery, chopped
1 yellow bell pepper, chopped
2 green onions, chopped (green and white parts)
1 pint cherry tomatoes, cut in half
½ cup ripe olives, cut in half
¾ cup feta cheese, crumbled
1 small bunch fresh basil, leaves removed and chopped

Make a quick vinaigrette in a large bowl by combining ¼ cup olive oil, 2 Tablespoons red wine vinegar, ½ teaspoon dried oregano, and 1 clove of garlic that has been pressed or finely chopped. Season to taste with salt & pepper and whisk to combine.

Drain and rinse 1 (15.5 oz) can of chick peas and add them to the vinaigrette so they can marinate while you chop the other vegetables. Peel, seed and chop 1 cucumber and add it to the bowl. Chop 2 ribs of celery, 1 yellow bell pepper, and 2 green onions and add them to the bowl. Cut 1 pint of cherry tomatoes and ½ cup ripe olives in half and add them to the other vegetables. Remove and chop the leaves from a small bunch of fresh basil (about ½ cup) and add them plus ¾ cup of crumbled feta cheese to the salad bowl.

Gently toss the ingredients together to coat all of the vegetables in dressing. For the best flavor, make the salad 30-60 minutes (or longer) ahead to allow the vegetables to marinate in the vinaigrette.

Serve cold or at room temperature. Makes 4-6 servings depending on size.

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