

From Real Estate to Recipes!
July FEATURE RECIPE

Classic Greek Salad

Courtesy of Connie Evaska

Ingredients:

- ♦ 1 Cucumber, unpeeled, seeded & sliced 1/4" thick
- ♦ 1 Red Bell Pepper, Large-diced
- ♦ 1 Yellow Bell Pepper, Large-diced
- ♦ 1 Pint Cherry/Grape Tomatoes, halved
- ♦ 1/2 Red Onion, sliced in half-rounds
- ♦ 1/2 lb. Feta Cheese, 1/2" diced
- ♦ (Not Crumbled)
- ♦ 1/2 C. Kalamata Olives, Pitted

Vinaigrette

- ♦ 2 Cloves Garlic, minced
- ♦ 1 tsp. Dried Oregano
- ♦ 1 tsp. Dijon Mustard
- ♦ 1/4 C. Good Red Wine Vinegar
- ♦ 1 tsp. Kosher Salt
- ♦ 1/2 tsp. Freshly Ground Black Pepper
- ♦ 1/2 c. Good Olive Oil



Directions:

1. Place the cucumber, peppers, tomatoes & red onion in a large bowl.

For Vinaigrette

1. Whisk together in a small bowl garlic, oregano, mustard, vinegar, salt, & pepper.
2. Still whisking, slowly add olive oil to make an emulsion.
3. Pour Vinaigrette over the vegetables, add feta cheese and toss lightly.
4. Set aside for 30 mins to let flavors blend & serve at room temperature.

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