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## Greek Salad

3 Tbsp. Extra Virgin Olive Oil

1½ Tbsp. lemon juice

1 tsp Oh! So Garlic

½ tsp dried oregano

¼ tsp Sunset Seasoned Salt

¼ tsp freshly ground black pepper, and extra for garnish

5 tomatoes, cut into wedges

¼ red onion, sliced into rings

½ cucumber, sliced into thick half moons

½ green pepper, julienned

4 oz (120g) feta cheese, cut into small cubes

16 kalamata olives

Place the olive oil, lemon juice, Oh! So Garlic, Sunset Seasoned Salt, pepper and oregano in a small jar with a screw-top lid and shake to combine. Place the salad ingredients in a large bowl. POUR the dressing over the salad and toss gently to combine just before serving. Garnish the Greek salad with a little freshly ground black pepper.

Greek salad can be served as a side dish or as a light meal with some crusty bread.

*Oh! So Garlic & Sunset Seasoned Salt*