



The **ingles** Table

with Martin Mongiello
ELLINIKI SALATA, OR GREEK SALAD

Shopping List

- 2 heads Romaine Lettuce torn by hand
- 1 Cup Tomatoes peeled and seeded
- 1 Cup Cucumber, peeled, seeded
- 1 Cup Red Onion, cut into thin rings
- 1 Cup Green Bell pepper seeded
- 1 Cup Kalamata Olives, pitted
- 1 Cup Feta Cheese, crumbled
- 1/2 Cup Extra Virgin Olive Oil
- 1/4 Cup Red Wine Vinegar
- 1/4 Cup Fresh chopped Dill, remove stems
- Splash Red Wine
- 3 Tablespoons Fresh Lemon Juice
- 2 Cloves Fresh Garlic mashed or crushed
- 1 Tablespoon Fresh diced Oregano or 1 teaspoon dried

Cooking Instructions

1. Make dressing by whisking together all dressing ingredients.
2. Scatter lettuce on platter with half the dill.
3. Combine remaining salad ingredients with the dressing; toss well.
4. Add more or less oil, vinegar and lemon juice as is desired
5. Distribute over lettuce and serve.

