

## **Greek Salad**



original recipe by beansriceeverythingnice.weebly.com

## Ingredients

- 4 Roma tomatoes, chopped
- 1 green bell pepper, chopped
- 1 long English cucumber, chopped
- 1 small red onion, chopped and soaked in very cold water for at least 20 minutes
- 1 Tablespoon dried oregano
- 2 Tablespoons (or more) red wine vinegar
- Kalamata olives, to taste (optional)
- 1/2 recipe soy feta, crumbled

- Coarsely chop the red onion and soak in very cold water for at least 20 minutes while you prepare the rest of the vegetables.
- Chop the rest of the vegetables and place in a large salad bowl. Sprinkle the salad with the dried oregano and red wine vinegar. Toss to combine.
- *3.* Chop up the feta cheese and set aside to add to the salad when serving. It is delicate and will break apart easily if handled too roughly.
- 4. After 20 minutes, drain the red onion, slice into thin strips. I like to set the onion slices, olives and feta on the side to be added as desired. Serve.