Simple Greek Salad

Simple Greek Salad from the original efishinsea.net site from 2004!



SERVINGS 4 servings

Ingredients

- **1** Medium Cucumber
- **250 grams** Tomatoes
- **1** Large Green Pepper
- **1** Medium Onion
- **1 Cup** Cubed or Crumbled Feta Cheese
- **1 teaspoon** dried Majoram
- **1 cup** Olives (pitted)

Dressing

- **6 Tablespoons** Olive Oil
- **2 Tablespoons** white wine vinegar or apple cider vinegar
- Salt and freshly ground Black Pepper

Method

1. Peel the cucumber and cut into thick slices. Peel the tomatoes and cut into sixths or eigths.
2. Cut pepper into thin strips. Finely slice the onion and separate into rings.
3. Carefully mix the vegetables in a salad bowl.
4. In a screw-top jar, combine the oil and vinegar with some salt and plenty of black pepper, then pour over salad.

5. Scatter the cheese over the vegetables then sprinkle the majoram over and garnish with the olives.
6. Serve by itself for a light lunch or as a first course, or after the main meat course.

Notes

> I used the small "grape" tomatoes instead of peeling larger tomatoes, and skipped the onions completely.
> It's a simple salad to make and tastes great! You'll make it often.
> Serves 4-6.