



## CLASSIC GREEK VILLAGE SALAD (HORIATIKI)

*Perfect summer salad!*

FROM THE KITCHEN OF @DRGEORGIANNEDOUGLAS

SERVINGS: 4

PREPPING TIME: 10 MIN

### INGREDIENTS

1-2 cucumber  
2-3 ripe tomatoes  
a pinch of salt  
olive oil  
feta cheese  
dried oregano

Optional additions:

kalamata olives  
red onion  
green bell pepper

### DIRECTIONS

1. Rinse the cucumber and tomatoes
2. Remove the cucumber ends and peel the skin with a vegetable peeler, creating a striped effect
3. Rough chop the cucumber and tomato and toss in a bowl
4. Season with salt
5. Drizzle olive oil to coat the cucumber and tomato
6. Crumble feta cheese on top and toss everything together
7. Season with dried oregano
8. Optional additions include kalamata olives, chopped red onion, and chopped green bell pepper
9. Set aside for 5-10 minutes to allow cucumbers and tomatoes to sweat and create a delicious juice mixture with the olive oil.

### NOTES

My favorite part is dipping a hearty grain bread into the tomato juice at the bottom of the bowl. For the best dipping experience tomatoes must be in season and the salad must have time to rest.