

GREEK SALAD (Horiatiki) - Saveur, August 2010

The Cooks Next Door

2 tbsp. roughly chopped fresh parsley, plus more for garnish
2 medium vine-ripened tomatoes, cut into 1 1/2" pieces
1 small cucumber, peeled, halved lengthwise, and sliced crosswise into 1/4" pieces
1/2 medium white onion, thinly sliced
3 tbsp. extra-virgin olive oil
1 tbsp. red wine vinegar
1/8 tsp. dried oregano, plus more
Kosher salt and freshly ground black pepper, to taste
6 oz. feta, cut into thick slabs
8 kalamata olives

Combine parsley, tomatoes, cucumbers, and onions in a bowl. In a small bowl, whisk together oil, vinegar, and oregano; season with salt and pepper and pour over cucumber mixture. Toss. Transfer salad to a serving bowl and top with feta and olives. Garnish with more oregano; season with pepper.

SERVES 2