

Greek Salad

Authentic Greek Salad (Horiatiki) with fresh tomatoes, cucumbers, feta, olives, and traditional Greek vinaigrette. Ready in 15 minutes!

15	15	4	Easy
PREP MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Greek Salad

Ingredients

- 1 tsp garlic
- 1 tsp red wine vinegar
- 1 tsp oregano
- 1 tsp dill
- 3 tomato
- 1 cucumber
- 1 red onion
- 1 bell pepper
- 1 olive
- 1 feta cheese
- 6 tbsp olive oil
- 2 tbsp fresh lemon juice
- 0 pinch salt
- 0 pinch black pepper

Instructions

- 1 Make the dressing**

In a small bowl, whisk together 6 tablespoons olive oil, 2 tablespoons red wine vinegar, 1 teaspoon lemon juice, 1 teaspoon minced garlic, 1 teaspoon dried oregano, and 1 teaspoon dried dill until well combined. Season with a pinch of salt and a pinch of freshly ground black pepper.
- 2 Prepare the tomatoes**

Cut 3 large tomatoes into wedges, about 8 pieces per tomato, removing any tough core areas.
- 3 Prepare the cucumber and onion**

Slice 1 cucumber into rounds about 1/4-inch thick. Cut 1 red onion in half through the root, then slice into thin half-moons about 1/4-inch thick.
- 4 Prepare the bell pepper**

Remove the stem and seeds from 1 bell pepper, then cut into strips about 1/2-inch wide and 2-3 inches long.

5 Combine the vegetables

In a large serving bowl, combine the tomato wedges, cucumber rounds, red onion slices, bell pepper strips, and 1 cup Kalamata olives. Toss gently with your hands to distribute evenly.

6 Dress and finish the salad

Pour the dressing over the vegetables and toss gently to coat everything evenly. Break 1 block feta cheese into large chunks and scatter over the top of the salad.

7 Let the salad sit for 5 minutes to allow the flavors to meld, then serve immediately at room temperature.

Tips

Use the ripest, most flavorful tomatoes you can find – they're the star of this salad and poor tomatoes will result in a mediocre dish.

Cut vegetables into substantial, rustic chunks rather than small pieces. Greek salad should have a hearty, peasant-style appearance.

Don't crumble the feta cheese – place it in large slabs or thick slices on top of the vegetables for authentic presentation.

Make the dressing ahead of time and let it sit at room temperature for enhanced flavor development. Always whisk before using.

Never dress the salad until just before serving to prevent the vegetables from releasing water and making the salad soggy.

Use high-quality extra virgin olive oil as it's a key flavor component – this isn't the place to skimp on quality.

If you can't find good feta, cotija cheese makes an acceptable substitute with similar texture and saltiness.

Add capers and a splash of caper brine to the dressing for extra Mediterranean flavor and complexity.