



# Sharing Style Greek Salad

<https://www.mainland.co.nz/recipe/sharing-style-greek-salad.html>



**Prep Time**  
15 mins

**COOKING Time**  
0 mins

**SERVES**  
2-3

Nothing says warmer weather like a tasty and light Greek style salad. Combining fresh Mediterranean flavours with a single serving of Mainland Creamy Feta, this recipe by Rhiannon Baldock makes for the perfect warm weather lunch treat.

## Ingredients

- ¼ telegraph cucumber, quartered and cut into chunks
- 6 cherry tomatoes, halved or quartered
- ¼ small red onion, finely sliced
- 1tbsp sliced kalamata olives
- 1tbsp fresh or dried oregano
- 50g pack Mainland Creamy Feta
- 1tbsp red wine vinegar
- ½ small lemon, juiced
- 1tsp dijon mustard
- 3tbsp olive oil
- Salt and pepper
- 1-2 toasted pita breads

## Method

1. In a bowl, combine the cucumber, tomatoes, red onion and olives, then spoon onto your desired plate.
2. Remove the Mainland Feta from the packet, drain the liquid and place on top of the salad.
3. In a small jar, combine the red wine vinegar, lemon juice, dijon mustard and olive oil. Shake well to combine, season, and shake a final time.
4. Pour dressing over the salad and feta, finish with fresh cracked pepper and serve with toasted pitas.