

Greek Salad

This salad is traditionally served layered onto individual plates but there is no reason why one large salad cannot be made for the table.

- 12 large crisp lettuce leaves - shredded into strips
- 6 large tomatoes – sliced thinly into rings
- 10 cm piece of cucumber – peeled and thinly sliced
- 1 red onion – halved and thinly sliced
- small handful of [garden mint](#) - leaves chopped
- 2 tbs fresh (or 2 tsp dried) [marjoram](#) or [Oregano](#)
- 200 g feta cheese - diced
- 20 large olives
- 5 tbs extra virgin olive oil
- 2 tbs lemon juice
- salt and fresh black pepper

Spread the shredded lettuce over the serving plate and top with the cucumber and tomatoes in layers, adding seasoning at this point. Sprinkle over the onion and herbs, and dress the salad with the oil and lemon juice beaten together. Top the salad with the cheese and olives and serve immediately.