

Mediterranean Salad w/Pita Chips

This is a great summer salad that will really get your taste buds salivating. It combines several fresh items from your garden or from the grocery store. Try it out, I bet you'll bring it to the next family get together.

- 1 Lemon
- ¼ cup Olive oil Extra Virgin
- ¼ cup Kalamata Olives
- ¼ cup Diced Red Onion
- 1 cup Diced English Cucumber
- 1 cup Diced Plum tomatoes
- ½ cup Fresh chopped parsley
- 1 tbs Chopped Garlic
- 4 oz Feta Mediterranean Cheese Crumbles
- Pinch of Salt & Pepper each

Roll the lemon to soften it up. Cut it in half and squeeze out the juice. It should give you about a ¼ cup of fresh lemon juice. Add salt & pepper to the lemon juice then whisk in the olive oil.

Dice up cucumber, tomato, & onion into ¼" cubes and place in a bowl. Chop the parsley up real fine and add in a bowl. Add the olives and mix generously all ingredients with the dressing, except the Feta cheese. Gently add in the Feta and chill for about 5 – 10 minutes.

Take 3 slices of pita bread, cut into slices. Toast off in oven to crisp up. Or, you can use pita chips.

Plate up and serve.

Great Eats!

Mike Popella

