



Makes: 6-8 servings

Prep Time: 15 minutes

Total Time: 15 minutes

- 2 cups cherry tomatoes
- 1/2 small english cucumber, diced
- 1 red pepper, cut into 3/4" pieces
- 1 cup pitted Kalamata olives
- 8 ounces feta cheese, broken into 3/4" chunks
- 2 tbsp chopped fresh parsley
- 2 tbsp chopped fresh chives
- 2 tbsp chopped fresh cilantro
- 2 tbsp chopped fresh mint

Greek Dressing:

- 2 tbsp lemon juice
 - 1 clove garlic, minced
 - 1 tsp dried oregano
 - 1 tbsp kosher salt
 - 1/4 tsp fresh ground pepper
 - 1 tsp sumac or za'atar, optional
 - 1/2 cup extra-virgin olive oil
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- 2 English cucumbers, whole

In a large bowl, combine tomatoes, diced cucumber, peppers, olives, feta and fresh herbs. In a small bowl, whisk lemon juice, garlic, oregano, salt, pepper and sumac, if using. Whisk in oil. Add to tomato mixture and combine gently.

With a mandolin or cheese slicer, carefully cut wide strips down the length of the whole cucumbers. When you reach the seeds, cut strips from the other side. You will need one to two strips per serving, depending on the size of the portion.

Shape the cucumber into a ring, overlapping the ends and place on individual serving plates. Fill cucumber rings with salad. Serve and enjoy!

