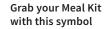




Greek-Style Salad with Creamy Fetta & Olives











Dried Oregano









Mixed Salad Leaves



Fetta Cubes



Prep in: 10 mins Ready in: 10 mins

This stunning bowl of goodness is more than just your usual Greek salad. When you combine juicy cherry tomatoes, creamy fetta and delicious kalamata olives, there's an explosion of bold and exciting flavours that'll add a whole lot of zing to any main meal.

Pantry items

Olive Oil, Vinegar (White Wine or Balsamic)

SGB



Before you start

Wash your hands and any fresh food.

Ingredients

3	
	2 People
olive oil*	refer to method
snacking tomatoes	1 punnet
cucumber	1
vinegar* (white wine or balsamic)	½ tbs
dried oregano	1 sachet
kalamata olives	1 packet
mixed salad leaves	1 small bag
fetta cubes	1 large packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	736kJ (176Cal)	316kJ (76Cal)
Protein (g)	6.1g	2.6g
Fat, total (g)	14.9g	6.4g
- saturated (g)	5g	2.1g
Carbohydrate (g)	4.1g	1.8g
- sugars (g)	1.6g	0.7g
Sodium (mg)	747mg	321mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

- Halve snacking tomatoes.
- Thinly slice **cucumber** into half-moons.



Make the dressing

• In a large bowl, combine the vinegar, dried oregano, a drizzle of olive oil and a pinch of **salt** and **pepper**.



Toss the salad

 Add snacking tomatoes, cucumber, kalamata olives and mixed salad **leaves** to the dressing and toss to combine.



Serve up

- Transfer Greek-style salad to a serving dish.
- Top with crumbled **fetta cubes** to serve. Enjoy!

Rate your recipe

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