



# Greek-Style Salad

with Creamy Fetta & Olives

Grab your Meal Kit  
with this symbol



Snacking Tomatoes



Cucumber



Dried Oregano



Kalamata Olives



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 feta 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)

## Before you start

Wash your hands and any fresh food.

## Ingredients

	2 People
<b>olive oil*</b>	refer to method
snacking tomatoes	1 punnet
cucumber	1
<b>vinegar*</b> (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](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## Get prepped

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

2



## Make the dressing

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

3



## Toss the salad

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

4



## Serve up

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

## We're here to help!

Scan here if you have any questions or concerns



## Rate your recipe

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