



# Greek-Style Salad

with Fetta & Olives

Grab your Meal Kit  
with this symbol



Cherry Tomatoes



Cucumber



Red Onion



Dried Oregano



Kalamata Olives



Mixed Salad  
Leaves



Fetta Cubes



Hands-on: **10 mins**



Ready in: **10 mins**



Naturally gluten-free

*Not suitable for Coeliacs*

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, Red Wine Vinegar (or White Wine Vinegar)

## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

## Ingredients

	<b>2 People</b>
olive oil*	refer to method
cherry tomatoes	1 punnet
cucumber	1
red onion (optional)	½
red wine vinegar* (or white wine vinegar)	2 tsp
dried oregano	¼ sachet
kalamata olives	1 packet
mixed salad leaves	1 bag (30g)
fetta cubes	1 medium packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	807kJ (192Cal)	289kJ (69Cal)
Protein (g)	6.6g	2.4g
Fat, total (g)	14.9g	5.3g
- saturated (g)	5g	1.8g
Carbohydrate (g)	6.1g	2.2g
- sugars (g)	5.7g	2g
Sodium (mg)	748mg	268mg

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 the **cherry tomatoes**. Thinly slice the **cucumber** into half-moons. Thinly slice the **red onion** (see ingredients).

**TIP:** If you don't like raw onion, just leave it out!

3



## Toss the salad

In a large bowl, combine the **cherry tomatoes**, **cucumber**, **kalamata olives**, **red onion** (if using) and **mixed salad leaves**. Add the **dressing** and toss to combine.

2



## Make the dressing

In a small bowl, combine the **red wine vinegar**, **dried oregano** (see ingredients), a drizzle of **olive oil** and a pinch of **salt** and **pepper**.

4



## Serve up

Transfer the Greek-style salad to a serving dish. Serve topped with crumbled **fetta cubes**.

Enjoy!