

Greek Salad

Must be prepped 2 hours in advance
to let flavors mingle

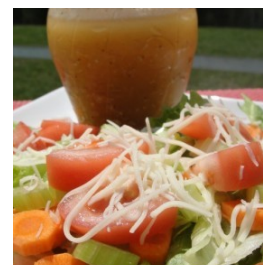
INGREDIENTS

- 3 large ripe tomatoes
- 2 cucumbers
- 1 cup Feta cheese
- 1 small red onion (optional)
- 6-12 black or green Greek olives (optional)
- Sugar-free **Italian dressing** or the below home-made dressing for marinade.



DIRECTIONS

1. Cut tomatoes into bite size pieces
2. Peel and slice cucumbers
3. Cut red onion into rings or slices
4. Mix everything together in a bowl.
5. Dress with one of the below sugar-free Italian dressings
6. Let marinade for at least 2 hours before serving.



“Good Seasons” dressing

Fill cruet to ...

- “Oil” line with olive oil
- “Vinegar” line with your choice of vinegar
- “Water” line with water.
- Add Good Seasons Italian seasoning mix and shake well

Optional Dressing #2

- 1/4 cup olive oil
- 4 teaspoons lemon juice
- 1.5 teaspoons dried oregano
- Salt and pepper

