

Greek Salad

Fresh ingredients delivered to my door from Melissa's Produce is what inspired me to create this Main Dish Salad. The fresher your ingredients, the more wonderful the taste and presentation. Simple Fresh Food in a Flash.

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| 2 cups | fresh green beans, haricot vert preferred | ¼ cup | Kalamata olives pitted for garnish |
| 2 | Persian mini-cucumbers, sliced thin | Vinaigrette | |
| 1 cup | grape tomatoes, sliced in ½ | 2 Tablespoons | olive oil |
| 4 large | romaine lettuce leaves, rinsed and chopped | 1 Tablespoon | red wine vinegar |
| 2 ounces | Sheep's milk feta cheese | ½ teaspoon | dijon-style mustard |

- 1 Place green beans in boiling water to blanch for 5 minutes and drain. If your green beans are larger, you may want to cook them in boiling water for a little longer.
- 2 While green beans are blanching, slice cucumber, tomatoes and romaine leaves and place in salad bowl. Cut green beans into 2" to 3" lengths and add to salad bowl.
- 3 Mix together vinaigrette ingredients in a salad dressing shaker or bowl. Toss the salad ingredients with the vinaigrette.
- 4 Top with crumbled feta cheese and Kalamata olives.

Servings: 2

Preparation Time: 5 minutes

Cooking Time: 5 minutes

Total Time: 10 minutes

Nutrition Facts

Nutrition (per serving): 337 calories, 212 calories from fat, 24g total fat, 25.2mg cholesterol, 571.4mg sodium, 1005.4mg potassium, 26.3g carbohydrates, 7.3g fiber, 8.4g sugar, 9.4g protein.

Source

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