Horiatiki Salata
(Literally Translates to "Village Salad")

- Salad:
  - 2 large European cucumbers
  - 2 pints grape/cherry tomatoes
  - 8 oz. feta cheese
  - 1 cup pitted Kalamata olives
  - 1/4 cup sliced red onion
- Dressing/Vinaigrette:
  - 1/4 cup EVOO
  - 2 tbsp. apple cider vinegar
  - 1 tsp. dried oregano
  - 1 tsp. ground black pepper
  - Dash of salt
Horiatiki Salata

(Literally Translates to "Village Salad")

1. Wash hands for 20 seconds. Make sure to scrub under your fingernails, around your wrists, and in between your fingers.
2. Using a vegetable peeler, peel the skin off of the cucumbers.
3. Cut the cucumbers into quarters, lengthwise. Then proceed to cut the cucumbers into 1/2 inch wedges. Place cut cucumbers into a large salad bowl.
4. Wash cherry tomatoes and cut in half. Place the halves into the salad bowl with the cucumber.
5. Add 1/4 cup sliced red onion to the salad bowl.
6. Add 8 oz. of crumbled feta and 1 cup pitted Kalamata olives to the salad bowl.
7. Toss the salad.
8. To make the marinade:
   a. Add 1/4 cup of EVOO to a measuring cup.
   b. Add 2 tbsps. apple cider vinegar to the measuring cup.
   c. Add 1 tsp. dried oregano, 1 tsp. ground black pepper, and a dash of salt to the measuring cup.
   d. Whisk everything together, until the vinaigrette is emulsified.
9. Pour the vinaigrette over the salad and toss again, to ensure that the salad is fully coated.

Enjoy! OPA!