

## GREEK SALAD

### Equipment needed –

Small knives, chopping boards, measuring spoons, measuring cups, large bowl, 3 serving platters and a measuring jug.

### Ingredients from the Garden –

- 450 grams of tomatoes
- 1 green capsicum
- 2 cucumbers
- 1 small red onion

### Ingredients from the Pantry –

- 1 cup of Kalamata olives
- 100 ml of olive oil
- 150 grams of feta cheese
- ½ teaspoon dried oregano

### What to do –

1. Cut the tomatoes into chunky pieces, and place in a large bowl.
2. Cut the cucumbers in chunky pieces and place in the bowl with the tomatoes.
3. Cut the capsicums into chunky pieces and place in the large bowl.
4. Cut the onions into wedges and place in the bowl with the tomatoes and cucumbers.
5. Measure out 1 cup of olives and add them to the bowl.
6. Measure out 100ml of olive oil, add to the bowl of veggies then gently toss to combine.
7. Divide the salad evenly amongst the 3 serving bowls.
8. Crumble the feta cheese then sprinkle over the 3 serving bowls.
9. Sprinkle the oregano over the 3 salads and drizzle with a small amount of extra olive oil.

### Serves –

- 28 students.