

Chunky Greek Salad

Switch up your regular salad with this classic Greek salad that captures all the flavours and colours of the Mediterranean. Tip: to take some of the bite away from the onions, after you chop them, soak them in a little vinegar or lemon juice.

Prep: 10 minutes • Total: 10 minutes

Ingredients:		
Cucumber	1 each	1 each
Tomato	1 each	1 each
Red onion	½ each	½ each
Light feta cheese, crumbled	2 oz	56 g
Kalamata olives, pitted	½ cup	125 mL
Olive oil	2 Tbsp	30 mL
Red wine vinegar	4 Tbsp	60 mL
Dried oregano	1 tsp	5 mL
Salt and pepper	Pinch	Pinch

Directions:

- 1. Cut all vegetables into large diced chunks and place in medium sized bowl.
- 2. Season with salt and pepper.
- 3. Crumble feta into vegetable medley and add olives, vinegar, oil, oregano and stir.
- *This salad will taste better the longer it sits and marinates in the vinegar.

Nutri Serving Size Servings Pe	(179g)		cts	
Amount Per Se	rving			
Calories 14	0 Calo	ories fron	n Fat 90	
		% Da	aily Value*	
Total Fat 11	g		17%	
Saturated	Fat 2.5g		13%	
Trans Fat	0g			
Cholesterol	5mg		2%	
Sodium 320)mg		13%	
Total Carbohydrate 8g 3%				
Dietary Fi	ber 2g		8%	
Sugars 3g]			
Protein 4g				
Vitamin A 4%	6 · \	Vitamin 0	C 15%	
Calcium 8%	•	ron 6%		
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500				
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber Calories per gran Fat 9 • 0	Less than Less than Less than Less than ate	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g	

Adapted from: NutritionRx in partnership with Chef Lindsay Sferrazza

Makes 4 servings (179g / serving) • 1 serving = 1.25 cups

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