

MORTON & BASSETT SPICES®

Greek Salad



FOR SALAD

- 1 cucumber, sliced into half moons
- ½ green bell pepper, chopped into ½ inch chunks
- 1 ½ cups cherry tomatoes, chopped
- ½ cup large heirloom tomato, chopped
- ⅓ cup feta crumbles
- ⅓ cup thinly sliced red onion
- ⅓ cup halved and pitted kalamata olives
- ⅓ cup fresh mint leaves

FOR DRESSING

- ¼ cup olive oil
- 2 tablespoons red wine vinegar
- 1 teaspoon Morton & Bassett Greek Seasoning
- 1 garlic clove, minced
- ½ teaspoon dijon mustard
- Juice from half a lemon
- ½ tablespoon Morton & Bassett Fine Ground Black Pepper
- Salt to taste

In a jar, combine all dressing ingredients. Shake well to mix. Combine all salad ingredients, and then top with dressing. Garnish with a sprinkle of additional greek seasoning.



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