



Serves 6-8

DRESSING:

- 1 cup olive oil (can reduce to 3/4 cup)
- 2-3 tbsp fresh lemon juice (see below)
- 2-4 tsp dried oregano (see below)
- 3 tsp fresh minced garlic
- 1 tsp dried basil
- 2 tbsp red wine vinegar
- 1/2 tsp salt (or to taste)
- 1 tsp sugar
- 1/2 tsp fresh ground black pepper (or to taste)

SALAD:

- 2 Romaine lettuce, chopped (or use 1 large Romaine)
- 2-3 plum tomatoes, cut in wedges (use Roma tomatoes)
- 1 English cucumber (peeled, seeded and chopped)
- 1 red onion, cut in slices
- 1 green bell pepper (seeded and cut into rings or sliced) (optional)
- 1/2 lb feta cheese, crumbled (or to taste)
- 1 cup calamata olives

1. For dressing, in a processor or use a wire whisk process/ whisk the olive oil with lemon juice, oregano, garlic, basil, red wine vinegar, salt and sugar until smooth (start with 2 tbsp lemon juice and a tsp oregano, adding in more if desired after mixing).
2. Season with black pepper.
3. Chill in fridge for a couple of hours before using to blend flavors.
4. Place the salad ingredients in a large bowl.
5. Pour dressing over; toss to combine.

Jenny Dunn