



## Smokey marinated feta salad

Serves 24 tastes

Adapted from: Yottam Ottolenghi



### Ingredients

#### Feta marinade

4 cloves of garlic, still in their peel  
Peel from ½ a lemon (just the yellow part, not white pith)  
2 bay leaves  
1 pinch Chili flakes  
75 ml olive oil  
¼ teaspoon Smoked paprika  
¼ teaspoon Salt  
1 200g block Greek feta, diced

#### Salad

1 baby cos lettuce, washed and torn into bite size pieces  
1 cucumber, diced  
1 tomato, diced  
1 tin chickpeas, drained & rinsed  
½ cup pitted olives, sliced  
½ red onion, finely sliced

#### Dressing

3 tablespoons olive oil  
2 tablespoons lemon juice  
½ teaspoon Dijon mustard  
Salt and pepper to taste

### Equipment

Frying pan  
Chopping board  
Knives  
Jar/ container to marinate feta  
  
Mixing bowl  
Salad spinner  
Tongs  
Sieve  
  
Jar to make dressing  
Measuring cups and spoons

### What to do:

- Make the marinade first
- Heat a frying pan over a medium high heat
- Add the unpeeled garlic and cook for 4 minutes on each side until charred, add the lemon and bay leaves and allow to char for 90 seconds
- Place the charred garlic, bay and lemon in a container with the oil, salt, chili and paprika. Add the cubed feta and swirl the container until the oil has coated the feta. Refrigerate several hours before use.
- Prepare the salad by tossing together the washed lettuce, diced cucumber, diced tomato, sliced onion, chickpeas and olives
- Make the dressing by combining all ingredients in a jar with a tight-fitting lid, shake well
- Pour the dressing over the salad, toss to combine
- Divide into serving bowls, top with drained feta cubes and serve