



Cypriot village salad

Serves 24 tastes

Source: sbsfood.com.au



Ingredients

¼ green cabbage shredded
1 Lebanese Cucumber, diced
1 stick of celery, washed and sliced
2 large tomatoes, diced
2 spring onions, sliced
1 capsicum, diced
½ cup Kalamata olives, pitted and cut in 1/2
100 grams feta, diced

Dressing

3 tablespoons olive oil
3 teaspoons red wine vinegar
Salt and pepper

Fresh oregano from the garden to garnish

Equipment

Measuring cups and spoons
Measuring scales
Small saucepan
Chopping board
Small saucepan
Knives
Mixing bowls
Fork
Tea spoon
Wooden spoon
Measuring scales

Serving bowls

What to do:

- Shred the cabbage finely – take your time, place in a large bowl.
- Halve the cucumber lengthways and using a tea-spoon, scoop out most of the seeds from the centre of the cucumber. Cut the cucumber into 2cm dice
- Dice the tomatoes, slice the celery
- Wash and trim the spring onions, removing the root. Slice into 1/2 cm pieces
- Cut the capsicum into 1cm dice
- De – seed the olives by pressing down with the flat side of a chef's knife onto the olive, cut or tear them into halves
- Combine the dressing ingredients in a jar with a tight-fitting lid, shake well
- Combine the cabbage, cucumber, tomato, celery, capsicum and spring onions in a large mixing bowl. Add the dressing and toss to combine
- Divide the salad into serving bowls
- Top with olives
- Garnish with diced feta and a sprinkle of torn oregano from the garden