



Recipe for Horiatiki Greek salad

- 3 medium tomatoes sliced or chopped into a bite-size pieces
- 1 -2 small cucumbers, peeled or not, but sliced into thick half-rounds
- 1 small red onion, sliced into thin slivers
- 20 Kalamata (black) olives (or as many as you want)
- 200 -300 gr. of feta cheese at least, crumbled
- Salt
- 1/3 cup of Greek extra virgin olive oil
- 2 teaspoons of dried oregano

Wash the tomatoes and cucumbers and let them dry. Then cut and slice the tomatoes, onions and cucumbers, and place them in a large bowl. Add olives and crumbled feta cheese (and capers if using). Now sprinkle with salt and olive oil. Add oregano and toss gently. The salad is ready to be served.

Horiatiki salad goes with many dishes, but it can be a dish itself since it contains all necessary ingredients. The best part comes at the end – **papara**: soaking bread in the juice of the Greek salad! That mixture of olive oil, and juices of veggies that get soaked by olive oil while the salad was at the table – especially the juice from tomatoes and the enhanced flavor of oregano touched by olives, is something to die for.

Greek names of the ingredients of the Horiatiki salad recipe

tomato = ntomata, ντομάτα
 cucumber = aggouri, αγγούρι
 onion = kremmidí, κρεμύδι
 olives = elies, ελιες
 feta cheese = feta, φέτα
 olive oil = elaiolado, ελαιόλαδο
 salt = alati, αλάτι
 oregano = rigani, ρίγανη