

Cool Cucumber Salad



Add the dressing just before serving to keep the salad crunchy and fresh.



Ingredients

- ½ iceberg lettuce
- 1 cucumber
- 1 red capsicum
- ¼ red onion
- 1 punnet cherry tomatoes
- ⅓ cup sliced black olives
- 200g reduced fat feta cheese

Dressing:

- 2 tablespoons olive oil
- 1 tablespoon balsamic vinegar
- ½ teaspoon dried oregano

Equipment

- Knife, chopping board, large bowl,
- large spoon, small bowl, measuring cups,
- measuring spoons, fork





1.

Chop lettuce, cucumber and capsicum into small pieces. Finely slice red onion. Slice cherry tomatoes in half.

In a large bowl mix together lettuce, cucumber, capsicum, onion and tomatoes. Add olives and stir well.

2.



3.

In a small bowl combine 2 tablespoons of olive oil, 1 tablespoon of vinegar and $\frac{1}{2}$ teaspoon of oregano. Stir with a fork until well combined.



4.

Pour dressing over the salad and mix well.



5.

Chop feta into bite-sized chunks and spread over the top of the salad.

