

Greek Salad

with Feta Cheese & Toasted Whole Wheat Pita Chips

Our version of the classic Greek salad is going global with the additions of a crunchy cubanelle pepper and bright, delicious, red cerignola olives. Cubanelles are mild, slightly sweet peppers used extensively in (you guessed it) Cuban cuisine. Cerignola olives are grown exclusively in southern Italy and provide a wonderful, briny counterpoint to the rich feta cheese and sweet cubanelle.



Ingredients

- 2 Tablespoons Red Wine Vinegar
- 1 Bunch Fresh Dill
- 1 Bunch Parsley
- 1 Clove Garlic
- 1 Cubanelle Pepper
- 1 Head Romaine Lettuce
- 1 Mini Cucumber
- 1 Shallot
- 2 Ounces Red Cerignola Olives
- 2 Whole Wheat Pitas
- 4 Ounces Crumbled Feta Cheese

Makes 2 Servings
About 575 Calories Per Serving



Instructions

1



Prepare the ingredients:

Preheat the oven to 400°F. Pick the dill off the stems; discard the stems and roughly chop the dill. Pick the parsley leaves off the stems. Peel and mince the garlic and shallot and place in a bowl with the **red wine vinegar**. Medium dice the cubanelle pepper. Roughly chop the romaine lettuce. Slice the cucumber into thin rounds.

2



Prepare the olives:

Place the **red cerignola olives** on a cutting board. Working one olive at a time, lay the side of your knife on top of the olive (with the blade facing away from you), and smash or apply pressure until the olive breaks open. Remove and discard the pit and roughly chop the flesh. Repeat with the remaining olives.

3



Make the pita chips:

Stack the **whole wheat pitas** on top of each other, then cut into small triangles. Place the pitas in a single layer onto a sheet pan, drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Place the pitas in the oven and toast 6 to 8 minutes, or until golden brown, flipping halfway through. Remove from the oven and set aside while you continue cooking.

4



Make the vinaigrette:

While the pita chips are toasting, whisk **2 tablespoons of olive oil** into the **shallot-garlic-vinegar mixture**; season with salt and pepper to taste.

5



Make the salad & plate the dish:

In a large bowl, combine the **lettuce, olives, pepper, cucumber, dill, parsley** and **half of the feta cheese**. Add some of the **vinaigrette** and toss to coat (you may have extra vinaigrette); season with salt and pepper. To plate your dish, divide the salad between 2 dishes and serve with the **pita chips** on the side. Garnish with the **remaining feta cheese**. Enjoy!