

Greek Salad in Jars

Courtesy of Simply Recipes

Makes: 4 salads

Salad Dressing:



- 3 tablespoons red wine vinegar
- 1/4 teaspoon salt, plus additional, to taste (optional)
- pinch of black pepper, plus additional, to taste

(optional)

- 1/4 teaspoon dried oregano
- 1 teaspoon honey
- 5 tablespoons olive oil
- 4 pint-size canning jars with lids

Salads:

- 1/4 medium red onion, thinly sliced
- 1 cup cherry tomatoes, halved
- 1/2 large English cucumber, sliced
- 1 yellow or orange bell pepper, cut into 1/2-inch pieces
- 3/4 cup California black ripe olives
- 1/2 cup (4 ounces) crumbled feta cheese
- 4 small handfuls fresh baby spinach or other dark, leafy greens
- 4 pita bread rounds, halved (optional)

To prepare dressing: In small bowl, whisk together vinegar, salt, pepper, oregano and honey.

Gradually whisk in oil. Taste. Add additional salt and pepper, if desired.

Divide dressing between four pint jars.

To assemble salads: Divide onion between four jars. Divide tomatoes, cucumbers, peppers, olives and feta cheese between jars. Pack remaining space with spinach, compressing leaves slightly.

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Grand Manner Magazine

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Secure lids and refrigerate up to two days.

To serve: Empty salads into bowls and toss with dressing.
Serve with pita bread.

Note: Store and transport salads upright so dressing stays on bottom.

Source: California Olive Committee

<http://calolive.org/>

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