

# Greek-Garden Salad Crossover

## Ingredients

- ½ small red onion, thinly sliced
- 2 large ripe tomatoes, roughly chopped; or a handful of cherry tomatoes.
- ½ cucumber, deseeded and roughly chopped
- 1 tub of Naughty Little Kids Pickled Goat Cheese (plain or spicy)
- 50g black olives, pitted and drained (in brine, not oil, and preferably Kalamata olives)
- small handful of fresh mint leaves
- garden salad leaf mix (as much as you want)
- ½ tsp dried oregano
- 2 tsp extra virgin olive oil
- sea salt and freshly ground black pepper

### Optional Ingredients

- Mushrooms, diced.
- Carrots, thinly sliced.
- Capsicum, diced.
- Snowpeas

## Directions

- Put the onion, tomatoes, cucumber, and any optional vegetables you want in a bowl. Season to taste.
- Scatter the pickled cheese, olives, and mint leaves on top. Sprinkle over the oregano and toss lightly. Drizzle over the oil and lemon juice.
- The vinegar from the pickled cheese can be used in this salad or saved as a dressing for another salad.

