## Greek Salad

## Dressing

- ~ 1/2 cup olive oil
- ~ 1/4 cup canola oil
- ~ 2-3 Tbsp. fresh lemon juice
- ~ 3 tsp. dried oregano
- ~ 3 tsp. minced garlic
- ~ 1 tsp. dried basil
- ~ 1 tsp. fresh mint leaves, chopped fine (optional)
- ~ 2 Tbsp. red wine vinegar
- ~ 1/2 tsp. salt (or to taste)
- ~ 1 tsp. sugar
- ~ 1/2 tsp. fresh ground black pepper (or to taste)

## Salad

- ~ lettuce
- ~ tomatoes
- ~ feta
- ~ cucumbers
- ~ Kalamata olives
- ~ red onion
- ~ bell peppers
- 1. Combine all the dressing ingredients in a jar cover and shake well. Refrigerate for at least 2 hours so the flavors have time to blend together.
- 2. Place your desired salad ingredients together in a bowl and pour dressing over, enough to coat lightly. Toss to combine.

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