

Roasted Greek Salad

Serves 4

30 mins

6 main ingredients

What you'll need

Main ingredients

2 peppers, cut into chunks
2 cups cherry tomatoes
1 block of feta, sliced
1 cucumber, seeded
1 cup kalamata olives
1 red onion, thinly sliced

Fresh/ frozen

1 garlic clove, crushed
1 small bunch of fresh dill, chopped
1 tbsp fresh or dried oregano

Store cupboard

1/3 cup olive oil
1/2 tsp salt
1/2 tsp black pepper

What to do

1. Preheat your oven to 475° F / 240° C
2. In a jar, mix together the olive oil, oregano, salt & pepper and garlic. Set aside.
3. Slice your feta cheese into thick strips. Half cherry tomatoes and cut peppers into chunks.
4. On your baking tray, toss together the tomatoes, bell peppers and feta with about 2 tbs of the dressing mixture to coat. Roast for 15-20 minutes. Allow to cool before serving.
5. Toss the roasted goodies with the cucumber, olives and red onion. Transfer everything to a large platter and drizzle with the remaining dressing and dill on top.

Notes & tips

- Recommended to use colourful mini tomatoes and a red and orange bell pepper.
- If using vegan feta, just add this at the end - do not try to cook/ heat it as it will completely melt!
- Recipe inspired by: <https://hungryhappens.net/roasted-greek-salad/>