

Greek Salad

Serves 6 to 8

Marinating the onion and cucumber in the vinaigrette tones down the onion's harshness and flavors the cucumber. For efficiency, prepare the other salad ingredients while the onion and cucumber marinate.

Vinaigrette

6 tablespoons extra-virgin olive oil
3 tablespoons red wine vinegar
2 teaspoons minced fresh oregano leaves
1 1/2 teaspoons juice from 1 lemon
1 medium garlic clove, minced or pressed through a garlic press (about 1 teaspoon)
1/2 teaspoon table salt
1/8 teaspoon ground black pepper

Salad

1/2 medium red onion, sliced thin (about 3/4 cup)
1 medium cucumber, peeled, halved lengthwise, seeded, and sliced 1/8 inch thick
2 romaine hearts, washed, dried, and torn into 1 1/2 inch pieces
2 medium, firm, ripe tomatoes (6 ounces each), cored, seeded, and each tomato cut into 12 wedges
6 ounces jarred roasted red bell peppers, cut into 2 by 1/2 inch strips (about 1 cup)
1/4 cup loosely packed fresh parsley leaves, torn
1/4 cup loosely packed fresh mint leaves, torn
20 large pitted kalamata olives, quartered
5 ounces feta cheese, crumbled (about 1 1/4 cups)

1. FOR THE VINAIGRETTE: Whisk the oil, vinegar, oregano, lemon juice, garlic, salt, and pepper in a large bowl until combined

2. Add the onion and cucumber to the vinaigrette and toss; let stand to blend the flavors, about 20 minutes.

3 FOR THE SALAD: Add the romaine, tomatoes, peppers, parsley, and mint to the bowl with the onions and cucumbers; toss to coat with the vinaigrette.

4. Transfer the salad to a serving bowl or platter; sprinkle the olives and feta over the salad and serve.