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Greek Salad

This recipe from chef Michael Psilakis' "How to Roast a Lamb" cookbook makes a delicious side dish or main course, depending on the size of your appetite.

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INGREDIENTS

Serves 10 to 15.

1 large sweet onion, thickly sliced

Extra-virgin olive oil

Coarse salt and cracked black pepper

1 large head iceberg lettuce, very thinly sliced

1 1/2 pounds whole trimmed bulbs of fennel, sliced crosswise paper-thin

[Roasted Bell Peppers](#), or 4 small store-bought fire-roasted red bell peppers, cut into strips

24 cherry or grape tomatoes, halved

3/4 pound English cucumber, peeled, halved, seeded, and thickly sliced

8 scallions, thinly sliced

1 red onion, very thinly sliced

1/2 cup small fresh dill leaves, coarsely chopped

1/2 cup small fresh flat-leaf parsley leaves, coarsely chopped

1 tablespoon dried Greek oregano

About 50 mixed green and black olives in brine and/or oil, pitted and halved

16 whole caperberries

3/4 cup [Red Wine and Feta Vinaigrette](#)

DIRECTIONS

1. Preheat a griddle or cast-iron skillet. Brush sweet onion slices with olive oil and season with salt and pepper. Place on griddle and cook, turning once, until tender, 4 to 5 minutes. Remove onions from griddle and separate into rings.
2. Place grilled onions in a large bowl along with, lettuce, fennel, roasted peppers, tomatoes, cucumber, scallions, red onion, dill, parsley, oregano, olives, and caperberries; toss to combine.
3. Drizzle salad with vinaigrette and toss until vegetables are well coated. Top with feta and add pepperoncini; serve.

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2/3 cup crumbled feta cheese

4 pepperoncini, sliced



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