

Serves 6-8

Classic Greek Salad

featuring... 34° Cracked Pepper Crispbread

Ingredients:

24 pieces **34° Cracked Pepper Crispbread**
3 oz. cherry or grape tomatoes, halved, or larger tomatoes, diced
3 oz. cucumber, diced
3 oz. feta cheese, cubed
3 oz. Kalamata or other flavorful pitted black olives, halved
1 oz. red onion, diced
Fresh flat-leaf parsley, chopped
Lemon juice
Olive oil
Kosher salt and freshly-ground pepper

Directions:

- Cut all salad components to approximately the same size – this will allow for an even balance of flavors.
- Combine olives, feta, cucumber, tomatoes and onion, then gently fold in a small amount of fresh lemon juice and olive oil. Avoid overdressing the combination.
- Taste for seasoning and finish with a sprinkling of kosher salt and black pepper.
- Just before serving, gently pile a small amount of salad mixture onto each crispbread and garnish with parsley. Serve immediately.

Tip: Traditional Greek salad has a fantastic blend of bold, sharp flavors, and is perfect served in small bites such as these. When using “salads” such as this on 34° Crispbreads, it is important not to overdress the salad mixture and to serve the crispbread immediately after preparation.



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