



Mediterranean Mezze Salad

Indulge in the vibrant flavors of the Mediterranean with this simple yet delicious salad. The mixture of Greek olives, Feta, sweet drop peppers, garlic, and herbs, all bathed in rich Canola oil, creates a delectable experience for your taste buds. Pair it with fresh veggies and a zesty dressing for a wholesome treat.

Ingredients:



1 jar (32oz) of Greek queen olives, Feta cubes, sweet drop peppers, sliced garlic cloves, herbs in non-GMO Canola oil

1 large or 2 small tomatoes

1 large or 2 small cucumbers

15 fresh mint leaves

Juice from half a lemon

1/2 teaspoon sugar or 1 teaspoon honey

Salt and pepper to taste

[Optional] 2 tablespoons pine nuts or chopped almonds

Pita bread, baguette, or any bread of choice for serving

Instructions:

Prepare the Mezze Mixture:

Drain the contents of the jar, reserving the oil for later use.

Place the drained olives, Feta, peppers, garlic, and herbs into a large salad bowl.

Add Fresh Ingredients:

Dice the tomatoes and cucumbers, and add them to the bowl.

Finely chop the fresh mint leaves and sprinkle them over the mixture.

Create the Dressing:

In a small bowl, combine 3 tablespoons of the reserved oil, lemon juice, sugar (or honey), salt, and pepper. Whisk well until emulsified.

Combine and Serve:

Pour the dressing over the salad and toss gently to coat all ingredients evenly.

Optionally, sprinkle pine nuts or chopped almonds on top for an extra crunch.

Serve with baked pita bread, a fresh baguette, or your bread of choice.

Enjoy!

Dive into the robust and lively flavors of your Mediterranean Mezze Salad and journey through the exquisite taste of Greek ingredients.

Note: Feel free to adjust the ingredient proportions to suit your taste and portion needs. The reserved oil can be used in other dishes, offering a beautiful herb-infused flavor.