

# Summer Greek Salad

Serves 2-4 | 25 minutes total

Refreshing and textural, the classic Greek Salad is a great way to take advantage of summer's abundant produce. Easy to scale up or down, it's as great for a quick weeknight meal as it is for a garden party or potluck. Plus, it's pretty flexible: add tomatoes when they come into peak season for a bit of added lusciousness, or top with pepitas for more crunch.

**¼ cup + 2 tbsp olive oil**

**1 tbsp + 1 ½ tsp white wine vinegar**

**1 clove garlic, microplaned**

**1 tbsp lemon juice**

**Zest of ½ a lemon**

**1 tbsp Oregano**

**3 tbsp Dill, chopped and divided**

**½ tsp + more to taste sea salt**

**6-8 grinds of fresh ground pepper**

**6-8 cups mixed greens**

**¼ cup red onion, thinly sliced**  
(Noah loves red onions, they're so delicious in this zesty salad)

**2 Kirby or Persian cucumbers, sliced**

**4 oz. feta cheese, cubed**

**¼ cup Kalamata olives, pitted**

**Step 1** Although not the easiest, emulsifying the vinaigrette is worth it. To do so, add the vinegar and lemon juice to a medium size mixing bowl and slowly drizzle in the olive oil while whisking. Once combined, mix in the garlic, lemon zest, a tablespoon of dill, salt, and pepper.

**Step 2** In a large mixing bowl, pour about half the dressing over the lettuce. Using your hands (an absolute must!), mix until all the lettuce is covered, add more dressing if needed.

**Step 3** Mix in the onion, cucumber, feta, and olives. Sprinkle the rest of the dill on last or it will get lost. Serve immediately.