



Green Greek Salad

By Chef Veera Gaul, Ph.D.



Ingredients

- 2 English cucumbers (seedless)
- 2 Green tomatoes (Zebra tomatoes)
- ½ cup O&V **Castelvetrano Olives** *
- ¼ cup sliced green onions
- 1/3 cup crumbled feta cheese (exclude to make vegan)
- 2 teaspoons fresh oregano (plus more for garnish)
- 1 teaspoon fresh Greek basil
- 2 tablespoons O&V [Tuscan Herb EVOO](#) *
- 1 tablespoon O&V [Lemon EVOO](#) *
- 1 ½ tablespoon [Marc de Champagne vinegar](#) *
- ½ - ¾ teaspoon cracked green pepper (to taste)
- ½ teaspoon O&V **Fleur de Sel** *

Preparation

Shave the cucumbers length wise using a vegetable peeler to get long thin strips. Arrange the strips in bowls or plates.

Arrange the tomatoes and olives on the cucumbers. Sprinkle with green onions, feta, oregano, basil.

In a small bowl, whisk together the Tuscan Herb EVOO, Lemon EVOO and Marc de Champagne vinegar. Drizzle over the cucumbers, tomatoes and olives. Sprinkle with cracked green peppers and fleur de sel. Serve immediately.

Serves 2-4

Total time: 15 minutes

Notes

* The [Tuscan Herb EVOO](#) and [Lemon EVOO](#) combine to provide a nice blend of citrusy herby flavor along with the light, crisp, subtle sweetness of the [Marc de Champagne vinegar](#). Together they accentuate the essence of the Greek flavor profile. You can substitute any of these with similar high-quality ingredients, but it is this combination that truly makes the dish!

The **Castelvetrano olives** and **Fleur de Sel** are delicious, of high quality and available at most [Oil & Vinegar stores](#). You can use other high-quality ingredients as substitutes.

Categories: Soups & Salads, Vegetarian, Vegan, Gluten Free, Dairy Free, Green Greek Salad, Cucumber Salad, Castelvetrano Olives, Lemon EVOO, Tuscan Herb EVOO, Marc de Champagne Vinegar, Fleur de Sel, Zebra Tomatoes, Greek Basil, Oregano, Green Peppers, Elegant Salad, Easy Salad,