Rustic Greek Salad

Quick · Serves 4–6

Ken's note: TBD

A pan of garlicky croutons, then the usual Greek bowl — tomatoes, cucumber, feta, olives, and a simple oil-and-vinegar dressing.

Ingredients

Croutons

- 2 Tbsp olive oil
- 1 garlic clove, halved
- 2 cups ½-inch fresh white bread cubes

Salad

- 1 head romaine, washed and torn
- 2 medium tomatoes, cut into small wedges
- 1 small cucumber, sliced
- ½ cup sliced green onions
- ½ large red bell pepper, cut into chunks
- ½ cup black olives
- 3½ oz feta, cubed
- 2 Tbsp finely chopped Italian parsley

Dressing

- 3 Tbsp olive oil
- 1 Tbsp white wine vinegar
- 1 garlic clove, crushed
- Black pepper
- Salt

Method

1. Heat the 2 Tbsp olive oil in a skillet, add the halved garlic and the bread cubes, and sauté until golden on all sides. Drain on a towel and discard the garlic.
2. Whisk the dressing until combined. In a large bowl, combine the croutons with the rest of the salad. Pour on the dressing, toss gently, and taste — salt and pepper at the end.