Greek chopped salad

Equipment

Sharp knives | metric measuring spoons & cups
Salad spinner | salad bowl

Ingredients

- 2 tablespoons extra-virgin olive oil
- 1 tablespoon red wine vinegar
- 1 baby cos lettuce
- 1/4 small red onion, thinly sliced
- 2 medium tomatoes, roughly chopped
- 1 Lebanese cucumber, quartered lengthways, chopped
- 1/4 cup pitted kalamata olives, roughly chopped
- 60g feta cheese, cubed
- 1/4 cup roughly chopped fresh basil leaves

Method

1. Place oil and vinegar in a screw-top jar. Season with salt and pepper. Secure lid. Shake to combine.

2. Remove outer leaves and core from lettuce. Separate leaves. Wash and pat dry with a tea towel. Roughly chop.

3. Prepare onion, tomato, cucumber, olives, feta, and basil.