



Tomato and Cucumber Salad with Feta Cheese

Chef Cindy Pawlcyn

(4 servings)

3-4 ripe tomatoes

3-4 lemon cucumbers or a mix of fresh cucumbers

2 scallions, sliced thin

3 sprigs Italian parsley, leaves only, chopped

¼ cup black olives, oil cured, pitted and torn or roughly chopped

¾ cup Feta cheese, crumbled

2 tablespoons fresh oregano leaves, picked from stems

lemon zest

sea salt to taste

pinch of sugar

Mint Vinaigrette

2 tablespoons Champagne or white wine vinegar

2 teaspoons Dijon mustard

6 tablespoons Extra Virgin Olive Oil

salt to taste

fresh ground pepper

pinch of dried mint

For the vinaigrette, whisk together vinegar, salt, pepper and mustard. Add pinch of mint and then the olive oil and whisk to emulsify.

Core the tomatoes and lemon cucumber and cut into wedges. Season with salt, pepper and a pinch of sugar. Set aside.

To serve sprinkle scallions, parsley, olives and feta over the tomatoes and cucumbers. Sprinkle with fresh oregano, lemon zest and drizzle with the vinaigrette.