



# *Tomato and Feta Salad*

*Salade de tomate*

 4 people

 10 mins prep time

 10 mins total time

 Super easy

## INGREDIENTS

- 5 large tomatoes (ancient, beefsteak, or your favorite)
- ¼ sliced onion (fresh onions with the greens are best!)
- ¼ container/block of feta
- ¼ tsp basil, ¼ tsp oregano, salt and pepper to taste
- 5-10 black olives
- Vinaigrette= 1:3 ratio of balsamic vinegar : olive oil



## DIRECTIONS

1. The proportions of this recipe depend on the size of your tomatoes. Bigger tomatoes will make the overall salad larger and the need for more of the other ingredients.
2. Take a salad bowl and cut up the tomatoes into cubes. Don't cut them too small or it will make the juice come out faster into the salad, but cut them a good size so that they fit in your mouth.
3. Cut your desired amount of onions, black olives, crumbled feta, salt and pepper and add it to the mix.
4. I love fresh herbs. If you are going to add fresh basil and oregano double the quantity indicated above.
5. Lastly, for the vinaigrette the proportion is 1:3. This means 1 tablespoon of balsamic vinegar to three table spoons of olive oil. You might need to repeat the proportion depending on the amount of tomatoes you have.
6. Lightly mix together and serve it up!
7. It's best to finish the salad in one sitting if possible because tomatoes get soft and juicy once already cut. We have eaten plenty of left overs of this salad the next day as it's still very good, it's only the texture that has softened from the previous day.

*Bon Appetit!*  
*Emilie Anne* 

