



Gręk Salad

1 cucumber	2 cloves garlic
1 red bell pepper	1 teaspoon dried oregano
1 yellow bell pepper	1/2 cup Dijon mustard
1/2 red onion	1/4 cup red wine vinegar
1 pint cherry tomatoes	1 teaspoon salt
1/2 pound feta cheese	1/2 teaspoon black pepper
1/2 cup pitted calamata olives	1/2 cup olive oil

1. Peel the red onion. **Hold cucumber, bell peppers, and red onion under running water. Rub with both palms while turning continuously. Once clean, wipe dry with a clean paper towel.** Slice the cucumber and red onion. Dice the bell peppers.
 2. Place tomatoes into a colander. **Run cold water over them while rubbing each tomato gently with your finger tips.** Once clean, cut each tomato in half.
 3. In a large bowl combine the cucumber, bell peppers, red onion, and tomatoes.
 4. Remove skin from garlic. Scrub with a vegetable brush while holding under cold running water. Mince.
 5. In a medium bowl, whisk together the garlic, oregano, mustard, vinegar, salt and pepper. Still whisking, slowly add the olive oil to make an emulsion.
 6. Pour the vinaigrette over the vegetables. Add feta and olives, then toss the salad lightly. Cover with plastic wrap and place in the refrigerator for 30 minutes, allowing for the flavors to blend.
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Additional Food Safety Notes Related To This Recipe

- When storing in the refrigerator, place fresh produce on separate shelves or in produce bins away from raw meats, poultry, and seafood.
- Clean and sanitize the cutting board before and after each use. It is a good idea to have two separate cutting boards in the kitchen. One can be used for raw meats, poultry, and seafood while the other is used for fresh produce and breads.
- Be sure to clean and sanitize the sink before you wash your produce.
- Wash hands correctly
 - Moisten hands with warm water and apply soap.
 - Rub hands together for 20 seconds. Don't forget to use a soft brush to clean your nails and nail beds.
 - Rinse hands and dry with a clean towel.
- Keep food out of the "Danger Zone".
 - Fresh produce should not be out of the refrigerator for longer than 2 hours.
 - You have 1 hour to put any leftovers into the refrigerator.
- When storing leftovers, divide into small portions and place into clean, airtight storage containers. Do not forget to label the container with the name and the date. Store in a refrigerator that is no hotter than 40°F.

Recipe Source

<http://www.foodnetwork.com/recipes/ina-garten/greek-salad-recipe/index.html>