

Greek salad

Total time **20 mins** 20 mins preparation time

Nutritional facts (per portion):

1076 kJ / 257 kcal

INGREDIENTS

4 portion(s)

For the salad:

- 1** red pepper
- 1** yellow pepper
- 250 g** cherry tomatoes
- 0.5** cucumber
- 1** iceberg lettuce
- 1** small onion
- 1** garlic clove
- 100 g** feta cheese
- 50 g** de-stoned green olives

For the dressing:

- 2.5 tbsp** white balsamic vinegar
- 5 tbsp** olive oil
- 8 tbsp** Kikkoman Naturally Brewed Soy Sauce
- Pepper, sugar, to taste

PREPARATION

Step 1

Halve and dice the peppers and halve the cherry tomatoes. Peel the cucumber, halve it lengthways, use a spoon to remove the seeds and cut into slices. Quarter the iceberg lettuce then cut into strips. Peel the garlic and onion; crush the garlic and cut the onion into thin rings. Cut the feta cheese into cubes.

Step 2

To make the dressing, stir together all ingredients and mix with the salad.

Step 3

Garnish the salad with the green olives. Serve with fresh baguette or crisp rye bread.