KIKKOMAN

Greek salad

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

Nutritional facts (per portion):
1,076 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.