

Our State eats

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Greek Salad With Feta Vinaigrette

Yield: 2 large salads.

For the salad:

- 4 cups Romaine lettuce, chopped
- ½ red onion, thinly sliced
- 6 cherry tomatoes, halved
- 6 pepperoncini peppers
- 8 Kalamata olives, pitted
- 1 English cucumber, cut in half lengthwise and sliced
- ½ cup feta cheese, torn into chunks
- ½ cup large croutons

For the vinaigrette:

- ¼ cup red wine vinegar
- 1 tablespoon granulated sugar
- 1 teaspoon dried oregano
- 2 ounces feta cheese
- ½ teaspoon garlic powder
- 2 anchovies or 1 teaspoon anchovy paste
- ½ cup extra virgin olive oil
- Salt and freshly cracked black pepper to taste

For the vinaigrette: In a blender on high speed, combine all ingredients for 10 to 20 seconds. Taste and add salt or pepper if needed.



For the salad: Pat dry lettuce with paper towels. Place lettuce in a large mixing bowl. Drizzle ¼ cup vinaigrette over lettuce and massage into lettuce with hands.

Place tossed lettuce in salad bowls or on dinner plates. Arrange sliced onion, tomatoes, peppers, olives, and cucumbers around lettuce. Top with croutons. Save extra vinaigrette to add to salads, pasta salad, or for dipping bread in.

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