

Greek Salad

Ingredients:

Yield: 6

Salad:

½ Red onion (sliced on a mandolin)
6 medium size Radishes (sliced on a mandolin)
3 Celery Stalks (chopped)
2 to 3 medium size Raw Carrots (sliced on mandolin)
16 to 20 Kalamata Black Olives (cut in half)
¼ cup Parsley Coarsely Chopped
3 TBL. Fresh Oregano finely chopped
1 cup Arugula
1 cup Freesia
1 cup Little Gems
1 cup Radicchio
½ Goat Feta Cheese crumbled

Dressing:

1 Lemon juiced
1 TBL. Red wine vinegar
2 TBL. Olive Oil
2 TBL. Italian Pepperoncini juice
¼ cup Italian Pepperoncini coarsely chopped
¼ tsp Monk Fruit (ground)
2 tsp Dried Oregano
Himalayan Salt and Organic Fresh Ground Pepper to taste

Directions:

Salad:

Chop all lettuces med-small so you get a taste of them all in each bite add to medium to large size bowl, next add other ingredients as listed above.

Dressing:

In a small bowl mix above ingredients except olive oil, mix thoroughly, then slowly add olive oil in while whisking, once blended pour onto salad add Feta cheese and serve.