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Middle Eastern Salad

By Chef Sank of @EatKraveLove

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Ingredients

- 1 English Cucumber or Garden Cucumber, peeled and diced
- 4 tomatoes, diced
- 2 bell peppers, diced
- 1 small onion, diced
- 1 package (7-8 oz) feta, diced
- 8 sprigs of fresh mint, chopped (can be substituted with dried mint)
- Juice from ½ lemon
- ½ tsp oregano
- ½ tsp garlic powder
- 2 Tbsp red wine vinegar
- 2 Tbsp olive oil

Optional

- Black olives

Directions

Mix the lemon juice, vinegar, olive oil with the oregano and garlic powder

Add the onion and fresh or dried mint and stir

Add all the chopped vegetables/fruit and feta

Stir well and serve cold

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