



Greek Salad & Yogurt Crema

Yield: 6 servings

Ingredients:

- 4 1/2 C Cucumbers, Fresh diced
- 1 1/2 C Cherry tomatoes, Fresh halved
- 6 Tbsp Red Onions, thinly sliced
- 3/4 C Red Wine Vinegar
- 6 Tbsp Olive Oil
- 1 Tbsp Oregano, Fresh chopped
- 1 1/2 tsp Parsley, Fresh minced
- 1 tsp Kosher Salt
- 3/4 tsp Black Pepper, Ground
- 1/2 C Plain Lowfat Greek Yogurt
- 3 Tbsp Lemon Juice
- 1/4 tsp Kosher Salt
- 1/8 tsp Black Pepper, Ground
- 3/4 C Feta Cheese, Reduced Fat
- 3/4 tsp black pepper

Directions:

1. Combine first 9 ingredients in a large mixing bowl and mix until ingredients are well incorporated.
2. Transfer in to a storage container, cover, and reserve under refrigeration for 1 hour before serving.
3. Combine next 5 ingredients in a large mixing bowl and whisk until smooth and ingredients are thoroughly mixed.
4. Transfer the mixture in a storage container, cover, and refrigerate until needed.
5. For each portion, top 1 Cup(s) of cucumber salad with 2 Tbsp(s) of feta cheese, and drizzle with 2 Tbsp(s) of greek yogurt lemon crema; Finish with 1/8 tsp(s) of fresh cracked black pepper.
6. Serve.

Recipe and photo courtesy of Danone