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, wash and dice the peppers, wash and halve the cherry tomatoes, peel the cucumber, halve it lengthways, use a spoon to remove the seeds and cut into slices. Wash and 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. To make the dressing, stir together all ingredients and mix with the salad. Garnish the salad with the green olives.

Step 2

Serve with fresh baguette or crispy rye bread.