



## Tarpon Springs-Style Chopped Greek Salad

Thanks to the Kikta family, this was a favorite of mine and Steven's when we lived in Florida. It's simple but makes use of the best of summer's produce. Enjoy in smaller portions as a side salad to grilled meat, or serve a larger portion for a luncheon entrée.

### Salad Dressing:

½ cup extra virgin olive oil

½ cup red wine vinegar

½ of a fresh lemon, squeezed, or about 1 tablespoon of lemon juice

1 tablespoon finely chopped fresh oregano

Pinch of salt

Sugar to taste if you prefer a sweeter dressing

### Salad:

1 medium head fresh leaf lettuce, red or green, chopped or shredded

1 medium cucumber, diced

1 spring onion or 2 scallions, diced

2 heirloom tomatoes or 2-3 roma tomatoes, chopped

½ green pepper, chopped

½ cup canned garbanzo beans, drained and rinsed

½ cup feta cheese, crumbled

### Greek Potato Salad:

1 ½ pounds of potatoes, cubed and boiled to tenderness, cooled

2 scallions, chopped

3 cloves garlic, minced

½ to ¾ cup mayonnaise - a really creamy kind, avoid lite, fat-free or salad dressing

1 tablespoon red wine vinegar

1 teaspoon lemon juice

3 tablespoons minced flat-leaf parsley

Salt to taste

Mix all potato salad ingredients together, let sit in fridge for at least an hour for flavors to integrate. Overnight is even better.

Toss salad with dressing to coat, as much dressing as you normally prefer on a salad.

Place a scoop of potato salad on a plate, cover with the chopped salad. Sprinkle with chopped parsley and oregano for garnish.