



Sarah's Greek Salad Salsa is a light and refreshing dish that can be served as a dip with hearty pita chips, or as a condiment for burgers, chicken and fish dishes. Sarah Nasello / The Forum

Greek Salad Salsa

Salsa ingredients:

- 1 cup cucumber, seeded and small-diced
- 1 cup grape tomatoes, quartered
- ½ cup Kalamata olives, finely chopped
- ½ cup feta cheese, crumbled (the crumblier, the better)
- ¼ cup red onion, finely chopped
- Lemon Oregano Vinaigrette (see recipe)

Vinaigrette ingredients:

- 3 tablespoons extra-virgin olive oil
- 2 tablespoons fresh lemon juice
- ½ teaspoon dried oregano
- Pinch of garlic powder (about 1/8 teaspoon)
- ¼ teaspoon kosher salt
- ¼ teaspoon black pepper

Directions:

Place the chopped cucumbers, tomatoes, olives, onions and feta cheese in a medium mixing bowl and toss until well-combined. Add the vinaigrette, using all of it, and toss again until it is evenly distributed.

Best when served within 2 hours of making; leftovers may be stored in an airtight container and refrigerated for up to 2 days.

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"Home with the Lost Italian" is a weekly column written by Sarah Nasello featuring recipes by her husband, Tony Nasello. The couple owned Sarello's in Moorhead and lives in Fargo with their son, Giovanni. Readers can reach them at sarahnasello@gmail.com.