



## Tomato & Feta Cheese Salad

Yield: 31 ounces - approximately 5 to 6 salad portions

### Ingredients:

- 4 ounces - Feta Cheese - Crumbled into bite size pieces
- 3 ounces - Red Onion - medium dice (approximately 1/3 by 1/3 by 1/3 inches)
- 1 ounce - Romaine Lettuce - Rough Chop
- 3 ounces - Gunther
- To Taste - Salt- Kosher
- To Taste - Fresh Ground Black Pepper



### Method:

1. Place halved tomatoes in a mixing bowl.
2. Gently toss with Feta Cheese, Red Onions and Gunther
3. Season with Fresh Ground Black Pepper. Add kosher salt if needed - Note, Feta Cheese should contain enough sodium to satisfy the need for salt.
4. Refrigerate for a minimum of two hours in a plastic storage container, as the acid from the tomatoes and Marinade will react adversely with an aluminum bowl and impart a metallic flavor to the dish.
5. Mix in romaine lettuce just before serving, served chilled as an appetizer salad or as a side dish with your favorite Mediterranean entree. \*Note - this salad is best when made a day in advance.

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