

Greek Chop Salad - influenced by summer, love of Mediterranean flavors, and heat

- 3 medium tomatoes
- 1 medium green pepper
- 1 medium yellow pepper
- ½ large red onion
- 1 cucumber (English or hothouse), peeled
- 1 cup kalamata olives
- ¼ cup capers, rinsed
- Salt and pepper to taste
- ⅓ cup olive oil, approximately
- 3 Tablespoons red wine vinegar, approximately
- 1 cup feta, crumbled

Chop all the vegetables in same size dice. If the cucumber has seeds, remove them before dicing.

Add the capers and kalamata olives. Pour the olive oil and red wine vinegar over and mix. Crumble in the feta with your hands. Toss to coat.

Season with salt and pepper, then taste. Adjust olive oil and red wine vinegar, if needed, as well as salt and pepper.

Serve immediately or chill while the rest of dinner is made.

Serve with grilled pork chops, chicken breasts, or lamb chops seasoned with olive oil, lemon juice and sprinkled with dried oregano, ground coriander, salt and pepper.