Cyprus’ Salad (Traditional Recipe)



Ingredients:

10-15 lettuce leaves

½ bunch of fresh coriander

½ bunch of rokka leaves

1 cup sliced ​​white
cabbage (optional)

4 medium tomatoes

4 cucumbers

8-10 cherry tomatoes

2 green peppers

1 red onion cut in rings

150 g Cypriot feta

2 tablespoons of vinegar

5-6 sprigs of capparie vinegar

10-12 black olives

6 tablespoons extra virgin olive oil

2-3 tablespoons of red wine vinegar

Salt Pepper

Mint or oregano

Preparation:

1.Wash all the vegetables thoroughly and put them in a colander to dry.

2. Cut the lettuce, rokka, coliander, tomatoes and cucumbers into pieces and mix in a salad bowl.

3.Add the feta, olives, pepper, onion, cherry tomatoes and capparies leaves.

4. In a bowl whisk the olive oil, vinegar, salt and pepper to make the dressing.

Good appetite!