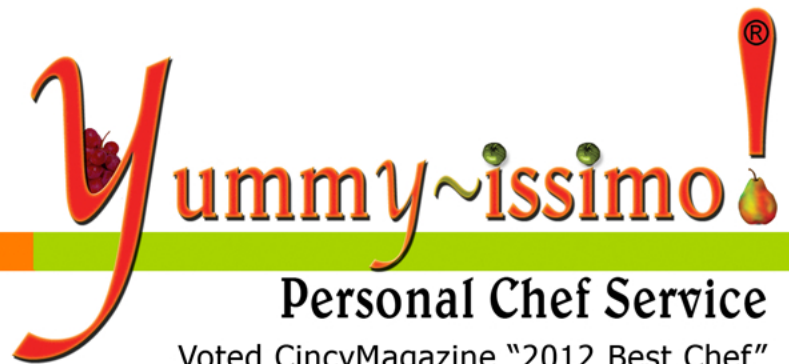


Greek Salad



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 8

3/4 pound tomatoes,
seeded, diced

1/4c kalamata olives,
pitted, halved

2T rice wine vinegar

2c cucumber, peeled,
seeded, diced

1/4c red onion, diced

2T lemon juice, fresh
squeezed

1 large red bell pepper,
diced

3T flat leaf parsley,
chopped

3T oregano, fresh,
chopped

2T olive oil

1/2c feta cheese,
crumbled (about 4 oz)

Toss together all ingredients, except cheese, in medium bowl to blend. Gently mix in cheese. Refrigerate up to 4 hours. Let stand at room temperature 20 minutes before serving.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



Debbie Spangler ~ Certified Personal Chef

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