



Summer Salade

Ingredients

- 4 tbsp olive oil
- 1 tbsp red or white wine vinegar or cider vinegar
- ½ small red onion or 1 shallot, very finely sliced
- 2 peaches, stoned and chopped into 2-3cm pieces
- 200g red grapes, halved
- 600g tomatoes, chopped into 2-3cm pieces
- ½ bunch oregano or marjoram, leaves picked
- 50g feta, crumbled
- 50g kalamata olives, pitted and roughly chopped

Directions

Step 1

In a small bowl, mix together the oil and vinegar. Add the onion, seasoning with salt and pepper to taste. Put to one side to macerate for 10 minutes.

Step 2

Put the peaches, grapes and tomatoes in a large serving bowl. Add the herbs, feta and olives, then spoon over the dressing. Serve immediately.

Enjoy!
We would like to hear your feedback!

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