

FRESHMADE NYC

COOKING STUDIO & EVENTS

GREEK SALAD PITAS

Makes approximately 2-4 pitas depending on how full you want them

1 cucumber, peeled if not organic, seeded and diced
1 yellow or orange bell pepper, diced
¼ cup (more or less depending on your liking) crumbled feta cheese
Handful of black olives, sliced
1-2 romaine hearts, sliced thin
Handful of grape tomatoes, quartered or 1 medium sized tomato, diced
Handful of fresh parsley, chopped or scissor cut
Drizzle of extra virgin olive oil
Drizzle of red wine vinegar
Drizzle of honey
Pinch of dried oregano, to taste
Fresh lemon juice, to taste
Salt and pepper, to taste
Pita, cut in half

DIRECTIONS: Combine cucumber, bell pepper, tomatoes, olives, parsley, feta and romaine in a bowl.

In a separate bowl, mix together olive oil, vinegar, honey, oregano, lemon juice, salt and pepper.

Mix together the dressing with the veggies. Toss to combine. Stuff pita with the salad.