

# FRESHMADE

COOKING STUDIO & EVENTS

NYC

## 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  
1/4 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.