Make-Ahead Greek Salad



cook time:	prep time:	featured product:
15	**10**	**baby spring mix**

jump into mediterranean mode with this make-ahead salad that keeps it's yum factor for up to 7 days!

the star of the show is the kalamata olives, but they'd be nothing without the fresh vegetables like tomatoes, cucumbers and peppers.

then once you're ready to eat, top it all off with feta and dressing for a fresh meal with zero hassle.

ingredients

4-6 servings

salad:
2 persian cucumbers, diced
1 cup cherry tomatoes, halved
1 red bell pepper, diced
1 can chickpeas, rinsed and drained
½ cup kalamata olives
¼ red onion, finely chopped
¼ cup chopped parsley
1 container **organic girl baby spring mix**
¼ cup feta

For the dressing:
¼ cup red wine vinegar
1 lemon
? cup olive oil
1 tsp dijon mustard
1 tsp dried oregano
1 garlic clove
Salt and pepper to taste

directions

1. In a large bowl toss together cucumbers, tomatoes, bell pepper, chickpeas, olives, red onion and parsley. Greek salad can stay last 4 days in fridge. In a separate bowl, whisk dressing ingredients until emulsified. Can keep in fridge for 7 days.

2. When ready to serve, top Organic Girl baby spring mix with greek salad, a drizzle of dressing, and a sprinkle of feta.