

GREEK SALAD WITH BABY PLUM TOMATOES

What makes a good Greek salad lies in the quality of the produce and the balance of the seasoning, it's important to be quite generous with your dressing.

SERVES 4

- 1 small red onion, peeled
- ½ cucumber or 1 small cucumber, peeled
- 1 long green pepper, ideally, or ½ green bell pepper, cored and deseeded
- 20 ripe baby plum tomatoes, halved
- a few capers
- a few Kalamata olives
- pinch of dried oregano
- drizzle of extra virgin olive oil
- 180g (6 ¼ oz) feta cheese, crumbled
- Salt

Vinaigrette

- 160ml (5 ½ fl oz) extra virgin olive oil
- 3 tablespoons red wine vinegar
- 1 tablespoon honey

Dice the onion, cucumber and green pepper. Add to a large bowl with the tomatoes, capers and olives, and season well with a good pinch of salt. Toss to combine. Mix the ingredients for the vinaigrette together in a small bowl until the honey has dissolved. Pour the vinaigrette over the salad, add the oregano and extra virgin olive oil and mix thoroughly. Finally, scatter over the feta.