

Grilled Greek

From Salads Without Lettuce

Ingredients

2 lbs tomatoes
2 cucumbers
½ red onion
2 x 7 oz packages of feta cheese
4 thyme sprigs
2 tablespoons olive oil
2 teaspoons clear honey
6.5 oz pitted kalmata olives
2 teaspoons dried oregano
Salt and pepper

Dressing

4 tablespoons olive oil
2-4 tablespoons fresh lemon juice
Salt and pepper

Toppings

Pinch of dried oregano
Handful of mint leaves
Pita chips (optional)

Instructions

1. Slice the tomatoes and cucumbers into chunky wedges. Put in a large mixing bowl along with a big pinch of salt, toss gently and set aside.
2. Preheat the grill to high. Whisk up the dressing in a mixing bowl. Peel and finely slice the red onion, then add to the dressing and set aside.
3. Line a baking tray with foil and place on the blocks of feta. Top each with 2 thyme sprigs, drizzle with the oil and honey and season with a little black pepper. Slide under the grill for 5-7 minutes until the feta is softened and golden on top. Remove and set aside to cool.
4. Drain the tomatoes and cucumbers then return them to the bowl. Add the dressing and red onion along with the olives and 2 teaspoons of dried oregano. Toss well, taste and season.
5. Transfer to a platter or bowls. Top with the feta. Finish with an extra pinch of dried oregano, the mint leaves and a crack of black pepper.