

RECIPE | CUCUMBERS

# CUCUMBER FETA SALAD



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Recipe created by *Hanan Ghadban*



**25 min**

**25 min** PREP. | **0 min** COOKING



**4-6**



**easy**

## INGREDIENTS

### FOR THE CUCUMBER SALAD:

- 1 lb** Pure Flavor® Mini Cucumbers, diced
- 1 dry pint** Pure Flavor® Juno® Bites Red Grape Tomatoes, diced
- 1 pack** Greek pita bread
- 1** lemon, juice
- ½** red onion, sliced
- ½ cup** kalamata olives, halved
- ¼ cup** olive oil
- 2 tbsp** red wine vinegar
- 1 tsp** dried oregano
- Salt and pepper to taste

### FOR THE WHIPPED FETA:

- 8 oz** feta cheese
- 1 clove** garlic, minced
- ½ cup** cream cheese
- ¼ cup** Greek yogurt
- 1 tbsp** olive oil
- 1 tbsp** lemon zest
- ½ tsp** chili flakes
- ¼ tsp** dried dill
- ¼ tsp** dried thyme
- ¼ tsp** dried oregano

## DIRECTIONS

- 1** In a large bowl combine cucumbers, tomatoes, onion, and olives. Set aside.
- 2** Whisk together olive oil, lemon juice, red wine vinegar, oregano, salt, and pepper. Pour dressing over vegetables and toss gently.
- 3** In a food processor combine feta, yogurt, cream cheese, garlic, olive oil, herbs, and lemon zest. Blend until smooth.
- 4** Transfer whipped feta mixture into a bowl and refrigerate until ready to serve.
- 5** Top cucumber salad with whipped feta and garnish with olive oil and lemon zest. Serve with toasted Greek pita bread brushed with oil and garlic.