




RECIPE | CUCUMBERS

# CUCUMBER FETA SALAD

 25 min  
25 min  
0 min  
PREP.  
COOKING

 4-6

 easy

## INGREDIENTS

Recipe created by Hanan Ghadban

### 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.

