



GREEK VILLAGE SALAD WITH RED WINE DATE VINAIGRETTE

Yield: 6 Servings

Ingredients

Red Wine Date Vinaigrette

- 2 ¼ tablespoons
- ⅛ teaspoon
- 2 tablespoons
- ¼ teaspoon
- ¼ cup

- Red Wine Vinegar
- Kosher Salt
- Pitted Dates
- Ground Oregano
- Canola Oil

Greek Village Salad with Red Wine Date Vinaigrette

- 3 tablespoons
- 1 cup
- ¼ cup
- 1 cup
- 1 cup
- 1 tablespoon
- ½ cup
- ¼ cup

- Pitted Kalamata Olives, washed
- Wedged Tomatoes
- Sliced Red Onion
- Diced Green Bell Peppers
- Sliced English Cucumber
- Chopped Oregano
- Red Wine Date Vinaigrette
- Crumbled Feta Cheese

Procedures

Red Wine Date Vinaigrette

1. With an immersion blender or a standard blender, combine red wine vinegar, kosher salt, pitted dates and ground oregano.
2. Slowly add canola oil until it is evenly distributed and place to the side.

Greek Village Salad with Red Wine Date Vinaigrette

1. Add first six salad ingredients to a bowl and toss to combine.
2. Garnish a ½ cup of salad with 1 ½ teaspoons of feta cheese.
3. Top with red wine date vinaigrette dressing.

Nutrition Facts

Serving size 3.96 oz. (112 g)

Amount per serving
Calories 145

		% Daily Value*
Total Fat	13g	15%
Saturated Fat	2g	10%
Trans Fat	0g	
Cholesterol	4mg	0%
Sodium	188mg	8%
Total Carbohydrate	7g	2%
Dietary Fiber	2g	8%
Total Sugars	4g	
Includes 0g Added Sugars		0%
Protein	1g	
Vitamin D	0mcg	0%
Calcium	38mg	2%
Iron	0mg	0%
Potassium	172mg	4%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.