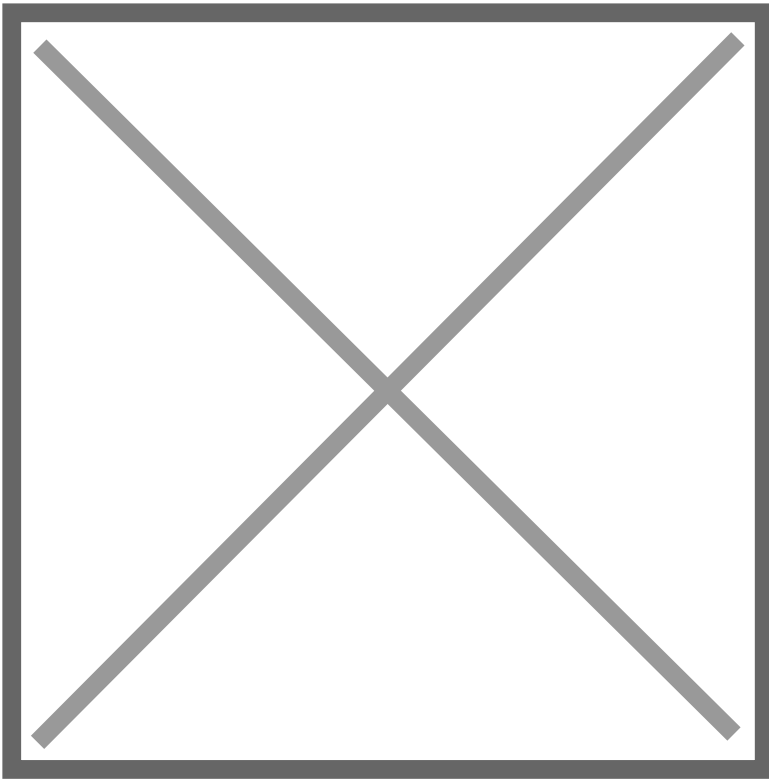


Salads

- [Fresh Zucchini Salad](#)
- [Horiatiki \(Greek Salad\)](#)
- [Papi's Balta Mišrainé \(Olivje\)](#)

Fresh Zucchini Salad

Source: [FooDee](#)



Ingredients

- 500 g zucchini
- 0.5 tsp salt
- 0.5 tbsp honey
- 1 tbsp vinegar
- 2 tbsp oil
- a bunch of parsley
- 1 clove garlic
- a pinch of black pepper

Instructions

1. Cut zucchini in rings. Salt it and leave in a bowl.
2. Chop parsley.
3. Finely chop garlic.
4. Mix oil, vinegar, garlic, honey, salt, and pepper.
5. Drain the liquid from the bowl.
6. Mix zucchini with the rest of ingredients.

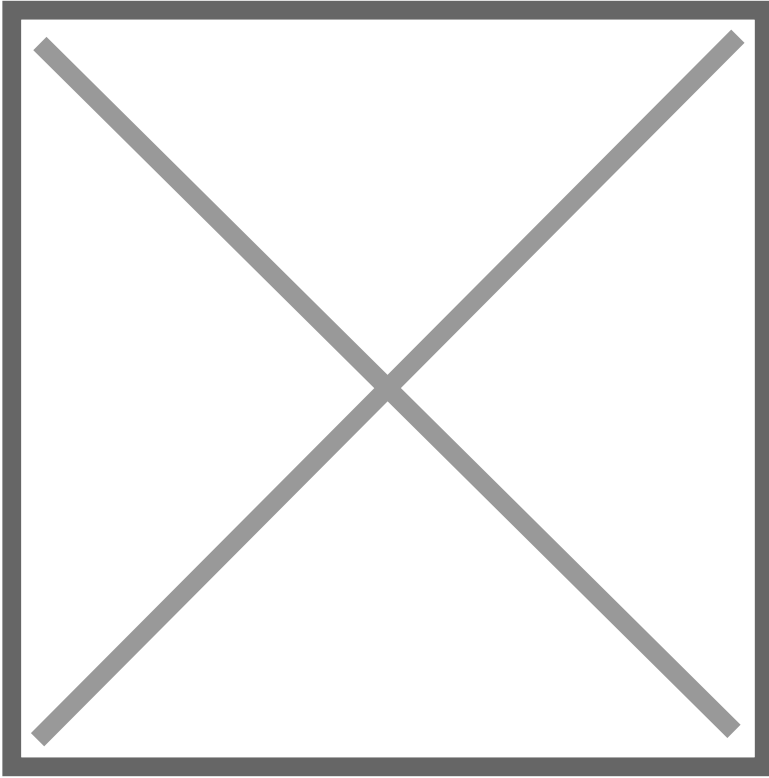
7. Let it sit in a fridge for 15 minutes.

Horiatiki (Greek Salad)

From: littlecookingtips.com

Prep

0:15



The favorite salad and a staple in every Greek household.

Ingredients

- 750 g (3 medium sized) tomatoes
- 150 g (.25 of a large) cucumber
- 60 g (1 small) green capsicum
- 1 small red onion
- 0.5 tablespoon dry oregano
- 8 Kalamata olives, whole
- 100 g feta cheese
- 5 tablespoons extra virgin olive oil
- (Optional) capers

Instructions

1. Peel and slice the cucumber. Cut tomatoes in wedges.

2. In a medium-sized bowl, mix gently the tomatoes, the cucumber and the olives with 3 tablespoons of the olive oil and a pinch of salt.
3. Put the mixture in a serving bowl/dish, cut the green capsicum into slices, onion in thin rings, and add the pepper and onion slices on top.
4. Add the feta slice on top of everything and drizzle with the rest 2 tablespoons of olive oil.
5. Sprinkle with the oregano and serve with freshly baked bread.

Papi's Balta Mišrain? (Olivje)

From: [lrytas](#), papi Žygimantas

Never add fresh onions to this dish!

Total time	35 min
Yield	8 servings

Ingredients

- 500 g potatoes, boiled
- 200 g carrots, boiled
- 250 g canned green peas
- 300 g pickled cucumbers
- 4 eggs, boiled
- 50 g pickled capers
- 125 g mayo
- 20 g (1 bunch) of fresh dill, chopped (leave one branch for decoration)
- 2 pinches of salt
- pepper

Instructions

1. Boil potatoes and carrots. Ideally unpeeled. Once boiled let them cool, then peel them.
2. In parallel, boil the eggs. They should turn out hard. 7-10 mins should do the trick. Once boiled, cool them, then peel them.
3. Cut potatoes, carrots, cucumbers, eggs into small cubes. Use a [wire grid slicer](#) to make this step more efficient!
4. Add all ingredients into a bowl, mix well.
5. Decorate with a dill branch.