



INGREDIENTS

- One (1) whole large hothouse cucumber
- One (1) can of garbanzo beans
- Half (1/2) of a small red onion (chopped/slice as desired)
- Approximately fifteen (15) to twenty (20) kalamata slices (cut in half)
- Approximately ten(10) to fifteen (15) cherry tomatoes
- Fifteen (15) sun dried tomatoes (roughly chopped)
- Feta cheese
- Salt
- Pepper
- Olive Oil
- Red Wine vinegar

Summer Salad

DIRECTIONS

Cut the red onion (chop or slice) as desired and place in a bowl with 2 tablespoons of redline vinegar and a tablespoon of olive oil- allow the sit for at least thirty (30) minutes.

While the onions are marinating the vinegar and oil, and using a separate bowl:

- Peel the entire cucumber, cut in four (long ways, like a spear) and chop into smaller pieces.
- Slice the cherry tomatoes in half and set aside
- Roughly chop the sun dried tomatoes
- Split the kalamata olives in half

Once that is done, and the thirty (30) minutes is over, combine all the above ingredients in the bowl with the onions.

Mix and pour in another tablespoon of olive oil.

Once mixed, add the garbanzo beans and toss more.

Add a little more red wine vinegar (to taste), as well as salt and pepper and give it one last final toss.

Add the feta cheese and serve!