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Garden-Fresh Greek Salad

Dressing

- 1 Tbsp lemon juice
- 1 Tsp chopped fresh or 1/2 teaspoon dried oregano leaves
- 1/4 Tsp salt
- 1/4 Tsp sugar
- 1/4 Tsp Dijon mustard
- Dash pepper
- 1 Clove garlic, finely chopped

Salad

- 2 Cups ready-to-eat romaine lettuce (from 10-oz bag)
- 1/4 Cup chopped seeded peeled cucumber
- 1/4 Cup sliced red onion
- 2 Tbsp sliced Kalamata olives
- 1 Medium tomato, seeded, chopped (3/4 cup)
- 2 Tbsp reduced-fat feta cheese
- 1 Whole wheat pita (pocket) bread (6 inch), cut into wedges

- 1) In small bowl, beat all dressing ingredients with wire whisk.
- 2) In medium bowl, toss all salad ingredients except cheese. Stir in dressing until salad is well coated. Sprinkle with cheese. Serve with pita bread wedges

Makes 2 Servings

