

# Erev Shabbat Salad

by Pari

Serves 8 or so

Prep time: 1/2 hour



1/2 cucumber cut into small cubes

1 pint cherry tomatoes, cut in half

1/2 red onion diced

1/2 cup marinated artichoke hearts, drained. Cut into quarters.

1/2 can garbanzo beans, drained

1/3 cup pitted kalamata olives

1/4 - 1/3 cup crumbled feta cheese

1/2 cubed mozzarella; I use mozzarella 'string cheese' sticks

Optional: 1 can black olives

Adjust the portions to your personal tastes.

6 cups leaf lettuce - I use green or red leaf lettuce with the commercial small red leaf lettuce mixture; can mix in romaine for more variety.

Dressing:

1/2 cup olive oil

3 Tbls lemon juice

1 tsp garlic powder

1/2 Tbls dried oregano

1/2 Tbls dried cilantro

1/4 cup capers, drained

1/4 tsp salt; pinch of pepper

Add the dressing just before serving.

When taking to a pot luck, I put the vegies in the bottom of the bowl and pour the dressing over the top of the vegies but don't mix in. Try to get the dressing to the bottom of the bowl. Then I put the lettuce on top--DON'T mix yet. When ready to serve, then mix it all together.