

CHEF AT THE MARKET

Chef: Deb Roussou

Deb Roussou Food Consulting, debroussou@gmail.com

Greek Summer Salad

2-3 Tbsp olive oil

1-2 Tbsp lemon juice

Salt & lemon pepper, to taste

Fresh Italian parsley, to taste (or your favorite herbs)

2 large yellow heirloom tomatoes, cut into chunks

1 small red watermelon, cut into chunks

1 small cucumber, peeled and cut into chunks

1-2 green onions, thinly sliced

3-4 ounces feta cheese, crumbled

Whisk olive oil with lemon, salt, pepper and parsley (or other herbs). Toss tomatoes, watermelon, cucumber, onion and dressing together in mixing bowl. Transfer to serving platter and top with crumbled feta. Enjoy!

Serves 4-6 people.

Chef Deb's tips: At summer's end, when everyone you know is giving away tomatoes from their garden, buy a watermelon, make this salad, and have a party.



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