

7-LAYER GREEK SALAD WITH PITA

Serves: 6
Serving Size: about 1 cup
Prep time: 15 minutes

For the salad:

1 cup sour cream
1 cup crumbled Feta
2 cups hummus
1 medium cucumber, peeled, seeded and diced
1 large tomato, diced
¼ cup red onion, minced
¼ cup Kalamata olives, chopped
Pita pockets or wedges

For the dressing:

¾ cup extra virgin olive oil
3 tbsp. red wine vinegar
1 garlic clove, peeled
¼ cup loosely packed fresh oregano
¼ cup loosely packed fresh dill
2 tbsp. fresh mint, chopped
½ tsp. coarse kosher salt
Zest of 1 lemon

Directions:

1. In a small bowl, mix together sour cream and feta until well combined; set aside.
2. In a medium baking dish or bowl, layer ingredients in the following order: hummus, sour cream mixture, cucumber, tomato, onion, olives; set aside.
3. Make the dressing. In the base of the Power Chef® System, add olive oil, vinegar, garlic, oregano, dill, mint, salt, and lemon zest. Cover and pull cord until herbs are well minced. Pour dressing over salad.
4. Serve cold or at room temperature with pita pockets or pita wedges.

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