

# Greek Tomato Salad

*Joan Seeley*

*Unitarian Universalist Fellowship of Vero Beach, FL 2000*

*3 large tomatoes  
12 ripe olives, pitted  
3/4 cup feta cheese  
3 tablespoons wine vinegar  
1/2 cup olive oil  
1/2 teaspoon oregano  
1/2 teaspoon thyme  
salt (to taste)  
pepper (to taste)  
1 clove garlic (optional)*

Cut the tomatoes to bite-size. Cut the olives in half. Crumble the Feta cheese coarsely.

Rub a bowl with the garlic. Add the tomatoes, olives and cheese.

Sprinkle with vinegar and olive oil.

Add the oregano, thyme, salt and pepper. Toss.

Marinate for at least four hours.

Serve at room temperature.

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Per Serving (excluding unknown items): 1400 Calories; 139g Fat (86.6% calories from fat); 20g Protein; 29g Carbohydrate; 6g Dietary Fiber; 100mg Cholesterol; 1750mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 3 1/2 Vegetable; 0 Fruit; 26 Fat; 0 Other Carbohydrates.