



Dressings

Mediterranean Salad

featuring

Rod's® Feta Vinaigrette Dressing



BAY VALLEY
F O O D S®

Mediterranean Salad

Makes 24 servings

Ingredients

Weights/Measures

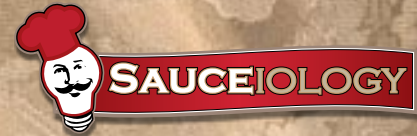
Method

Bulgar wheat, cooked, cooled	6 cups
Couscous, cooked, cooled	6 cups
Cherry tomatoes, cut in half	2 quarts
Garbanzo beans, drained	2 quarts
Cucumber, peeled, seeded, 1/2" dice	1 quart
Celery, 1/4" dice	2 cups
Kalamata olives, pitted, halved	2 cups
Red onion, halved, thinly sliced	2 cups
Salt	4 teaspoons
Oregano, fresh, minced	4 teaspoons
Rod's® Feta Vinaigrette Dressing	1 pint

In a large bowl, combine the cooked bulgar wheat, cooked couscous, cherry tomatoes, garbanzo beans, cucumber, celery, olives, and onion. Sprinkle with salt and oregano. Drizzle with dressing; toss to coat. Refrigerate, covered, for at least 1 hour for flavors to blend.

Chef's Note:

Change the bulgar wheat and couscous in this recipe to farfalle pasta for another scrumptious offering.



Create a Greek Bruschetta appetizer by serving chopped Kalamata olives on pita chips drizzled with Rod's® Feta Vinaigrette Dressing.

