



# Mediterranean Salad



## Ingredients

### SALAD

- 1 lebanese cucumber
- 1 large or 2 small tomatoes
- 1/2 large carrot
- 2 stalks green onion
- Handful of fresh mint leaves
- 8-10 olives to taste
- Salt
- Pepper

### DRESSING

- Juice of 1/2 lemon
- ~1 tbsp olive oil
- Salt and pepper

## Directions

### 1. Gather all ingredients

### 2. Chop cucumber.

Any small bite size shape is fine.

### 3. Chop the tomato.

Any bite-size shape will be perfect.

**4. Chop carrot.** Slice thin rounds off the carrot. Once all the carrot has been thinly sliced, chop the rounds into tiny matchsticks.

**5. Chop green onion and greens.** On an angle, slice the green onion into small 1/2 cm pieces. Roughly chop the mint and sorrel (if using) leaves.

**6. Compile!** Combine all chopped ingredients in a bowl, add olives, sprinkle with salt and freshly cracked pepper. Drizzle over the olive oil and lemon juice. Mix lightly and serve immediately.

