

"Greekish" Tomato-Cucumber Salad

Ingredients to serve 4-6 as a side salad:

- ➲ 3-4 cups fresh San Marzano or cherry tomatoes, red, yellow varieties, halved
- ➲ 8 Persian cucumbers, sliced
- ➲ 6 baby bell peppers, thinly sliced
- ➲ 1 large avocado, slightly firm, but ripe
- ➲ 1 bunch basil, leaves torn
- ➲ 1 cup or so crumbled feta
- ➲ 1 cup Kalamata olives
- ➲ Alessi Balsamic Glaze for drizzling
- ➲ High quality olive oil for drizzling
- ➲ Kosher salt and pepper



Directions:

Intersperse the tomatoes with the sliced cucumbers on your platter. Add the torn basil leaves and sliced cucumbers. Cut your avocado in half and remove pit. Slice each half lengthwise in 8 slices. Fan out slices and mold to bring two ends toward one another to form a semi-circle.

Repeat with other half, folding ends together to complete the circle. Place avocado in the middle of the platter. Top salad with feta and olives.

Just before serving, season generously with salt and pepper and drizzle balsamic glaze evenly over salad, followed by olive oil. The salt and dressing will help to create the juices. Serve immediately with bread and enjoy!