

GREEK SALAD WITH ROASTED FETA

Spiral Expert



Preparation : 15 min - **Resting :** - - **Cooking :** 20 min - **Equipment :** Spiral Expert, Fusilli cone

Ingredients : 4 PEOPLE

- 200 g block feta cheese - 3 tbsp olive oil - 1 large seedless cucumber (450g), halved - 2 tbsp red wine vinegar - 1 tsp dried oregano - 1 small red onion, chopped - 200 g small cherry or grape tomatoes, halved
 - 100 g pitted olives - sea salt - freshly ground black pepper
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1. Preheat the oven to 200°C.
2. Place the feta in a foil-lined, small ovenproof dish and drizzle with 1 tbsp of the olive oil. Bake for about 20 minutes.
3. Spiralize the cucumber using the FUSILLI cone. Cut into shorter lengths and set aside in a colander.
4. Put the remaining olive oil, vinegar, oregano into a bowl and whisk to combine; stir in the onion and season.
5. Add the cucumber fusilli, tomato halves, olives and grilled feta.

CS 4200 XL ■

CS 5200 XL ■

CS 5200 XL Premium ■

Patissier Multifunction ■

Spiral Expert Kit (optional) ■

