

# David's Zucchini Greek Salad

2 zucchinis

1 cucumber

1 pint grape tomatoes sliced

4 - 5 ounces Kalamata olives sliced (about half a jar)

$\frac{1}{2}$  large sweet onion, diced

8 ounces feta cheese (1 package)

$\frac{3}{4}$  cup olive oil

$\frac{3}{4}$  cup lemon juice

2 tablespoons (one coffee measure) oregano

salt and pepper to taste

Slice the zucchinis into quarters lengthwise, then slice thinly. A drum slicer with a mandolin blade works perfectly. Halve the cucumber lengthwise and scoop out the seeds with a spoon. Dice the rest of the cucumber. Combine the zucchini, cucumber, onion, tomatoes, olives, and feta cheese in a large bowl.

In a separate bowl, combine the olive oil, lemon juice, oregano, and a small amount of salt & pepper. Whisk the mixture until it's smooth. Toss the mixture with the rest of the salad. Marinate in refrigerator for 10 to 15 minutes. Serve with a slotted spoon or drain before serving. Store leftovers over a paper towel to absorb moisture.