



Vegetarian



Easy



0 – 15 minutes

Fresh tomato, onion and feta cheese

SERVES: 6

PREPARATION TIME: 15 minutes

COOKING TIME: none

Ingredients

- 5 ripe large tomatoes, cut into 1/3-inch-thick rounds
- 1 small red onion, thinly sliced
- 1/4 cup of Filippo Berio chilly flavoured extra vergin olive oil
- 2 tablespoons of Filippo Berio balsamic vinegar
- 115g feta cheese, crumbled
- 1/4 cup Kalamata olives or other brine-cured black olives, pitted
- 1 tablespoon chopped fresh parsley

Method

1. Arrange tomatoes on platter. Top with onion slices. Drizzle oil and balsamic vinegar over. Sprinkle with salt and pepper. Let stand at room temperature at least 1 hour. Sprinkle cheese, olives and parsley over salad and serve.