

## Fresh tomato, onion and feta cheese

*MAKES:6*

*PREPARATION TIME:15 minutes*

*COOK TIME:0*

### **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:**

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.

**Cook it with: Hot Chilli Flavoured**

