

Greens, Cucumbers, and Red Onion Salad

Serves 4 to 6 as a side dish

- 1 small cucumber, peeled and sliced
 - 1/2 small red onion, sliced
 - 3 tablespoons **The Olive and The Grape's Athena Seasoned Olive Oil***
 - 1 tablespoon **The Olive and The Grape's Red Wine Vinegar***
 - 1/8 teaspoon ground black pepper*
 - 6 ounces mixed leafy greens
- Kosher Salt for "soaking" (optional)
Greek Olives

- 1.** Place the cucumber and onion in a bowl; sprinkle with 1/2 teaspoon kosher salt. Cover with ice water; set aside for 10 minutes.
- 2.** Tear the greens and place into salad bowl; set aside.
- 3.** Drain the cucumber and onion. Rinse well under cold running water. Add to the salad bowl. Toss with Athena Seasoned Olive/Red Wine Vinegar just before serving. Garnish with olives.

*These items are available at The Olive and The Grape, Mentor, OH (Athena Seasoned Oil, Red Wine Vinegar, Restaurant Grind Black Pepper and kosher salt)

This recipe was adapted from a recipe provided by Filippo Berio. Used with permission.