

The logo for RYVITA, featuring the brand name in white, bold, sans-serif capital letters on a red rectangular background.

Layered Greek Salad with Croutons

Preparation time: 10 minutes

Recipe by: Ryvita



INGREDIENTS

- Handful pitted black olives, roughly chopped (30g)
- ½ cucumber, seeds scraped out and roughly chopped
- 200g cherry tomatoes, cut into quarters
- ½ small red onion, finely sliced
- 50g feta, cut into chunks
- 1 tsp dried oregano
- 2 tbsp. extra virgin olive oil
- Juice ½ lemon
- 4 tbsp. Greek yogurt
- 2 Ryvita Pumpkin Seed and Oat Crunchy Rye Breads, broken into large pieces

METHOD

1. Blitz all the hummus ingredients together in a food processor with some seasoning until smooth, adding a splash of water if needed.
2. In a bowl combine the olives, cucumber, tomatoes, red onion, feta, oregano, olive oil, lemon juice and some seasoning, mix well.
3. To serve spoon 2 tbsp. hummus onto each plate, followed by the salad, then some yogurt and the Crunchy Rye Bread pieces. Save the rest of the hummus for a snack with crudité.

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