Greek Tomato Salad
Serves 6

Ingredients
- 4 medium tomatoes, sliced
- 1/2 medium onion, thinly sliced
- 1/2 green bell pepper, chopped
- 1 small cucumber, chopped
- 1 tablespoon fresh basil, chopped
- 2 teaspoons olive oil
- 2 teaspoons vinegar
- 1 small garlic clove, minced
- 1/2 cup of crumbled feta cheese
- Salt and pepper to taste

Instructions
1. Combine the tomatoes, onions, peppers, and cucumbers in a bowl.
2. In a small bowl, mix the basil, olive oil, vinegar, and garlic together and add this mixture to the vegetables. Stir until combined.
3. Garnish with feta cheese. Add salt and pepper to taste.

Storing Tomatoes
- Store unwashed tomatoes at room temperature in a dry place away from direct sunlight. Do not refrigerate tomatoes – it will cause them to lose their flavor.

Nutrition Facts
6 servings per recipe
Amount per serving Calories 80

<table>
<thead>
<tr>
<th></th>
<th>Amount /serving</th>
<th>% DV</th>
<th>Amount /serving</th>
<th>% DV</th>
<th>Amount /serving</th>
<th>% DV</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Total Fat 4g</td>
<td>7%</td>
<td>Saturated Fat 2g</td>
<td>10%</td>
<td>Sodium 540mg</td>
<td>23%</td>
</tr>
<tr>
<td></td>
<td>Trans Fat 0g</td>
<td></td>
<td></td>
<td></td>
<td>Vitamin A</td>
<td>6%</td>
</tr>
<tr>
<td></td>
<td>Cholesterol 10mg</td>
<td>3%</td>
<td>Total Carbohydrate 9g</td>
<td>3%</td>
<td>Vitamin C</td>
<td>45%</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Dietary Fiber 2g</td>
<td>8%</td>
<td>Calcium</td>
<td>10%</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Sugars 5g</td>
<td></td>
<td>Iron</td>
<td>4%</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Protein 3g</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Greek Tomato Salad
Serves 6

Ingredients
- 4 medium tomatoes, sliced
- 1/2 medium onion, thinly sliced
- 1/2 green bell pepper, chopped
- 1 small cucumber, chopped
- 1 tablespoon fresh basil, chopped
- 2 teaspoons olive oil
- 2 teaspoons vinegar
- 1 small garlic clove, minced
- 1/2 cup of crumbled feta cheese
- Salt and pepper to taste

Instructions
1. Combine the tomatoes, onions, peppers, and cucumbers in a bowl.
2. In a small bowl, mix the basil, olive oil, vinegar, and garlic together and add this mixture to the vegetables. Stir until combined.
3. Garnish with feta cheese. Add salt and pepper to taste.

Storing Tomatoes
- Store unwashed tomatoes at room temperature in a dry place away from direct sunlight. Do not refrigerate tomatoes – it will cause them to lose their flavor.

Nutrition Facts
6 servings per recipe
Amount per serving Calories 80

<table>
<thead>
<tr>
<th></th>
<th>Amount /serving</th>
<th>% DV</th>
<th>Amount /serving</th>
<th>% DV</th>
<th>Amount /serving</th>
<th>% DV</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Total Fat 4g</td>
<td>7%</td>
<td>Saturated Fat 2g</td>
<td>10%</td>
<td>Sodium 540mg</td>
<td>23%</td>
</tr>
<tr>
<td></td>
<td>Trans Fat 0g</td>
<td></td>
<td></td>
<td></td>
<td>Vitamin A</td>
<td>6%</td>
</tr>
<tr>
<td></td>
<td>Cholesterol 10mg</td>
<td>3%</td>
<td>Total Carbohydrate 9g</td>
<td>3%</td>
<td>Vitamin C</td>
<td>45%</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Dietary Fiber 2g</td>
<td>8%</td>
<td>Calcium</td>
<td>10%</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Sugars 5g</td>
<td></td>
<td>Iron</td>
<td>4%</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Protein 3g</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>